

689

News and Views	11
P&S is Getting Stronger	16
New Ideas in On-Rail Dressing	12
Recent Meat Industry Research	19
The Meat Trail	49

THE NATIONAL

JUNE 6, 1961

P_{rovisioner}

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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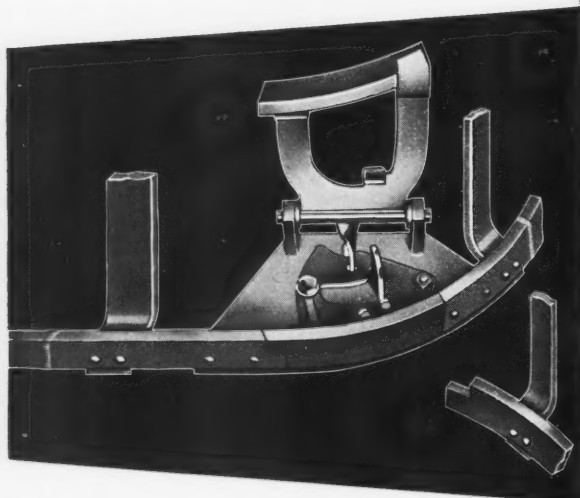
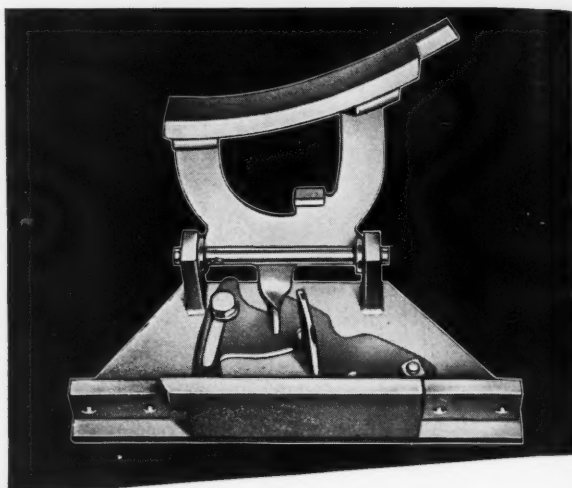
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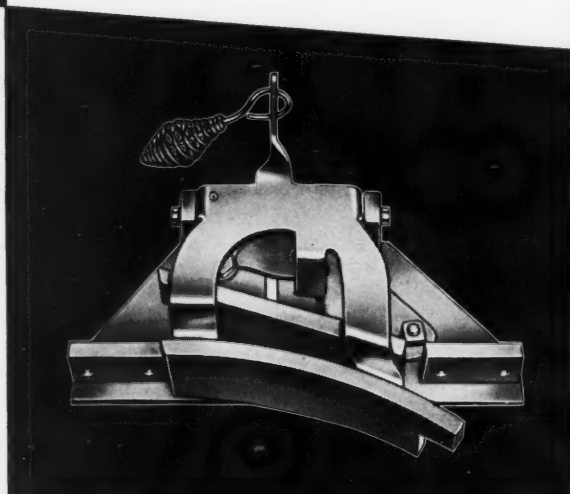


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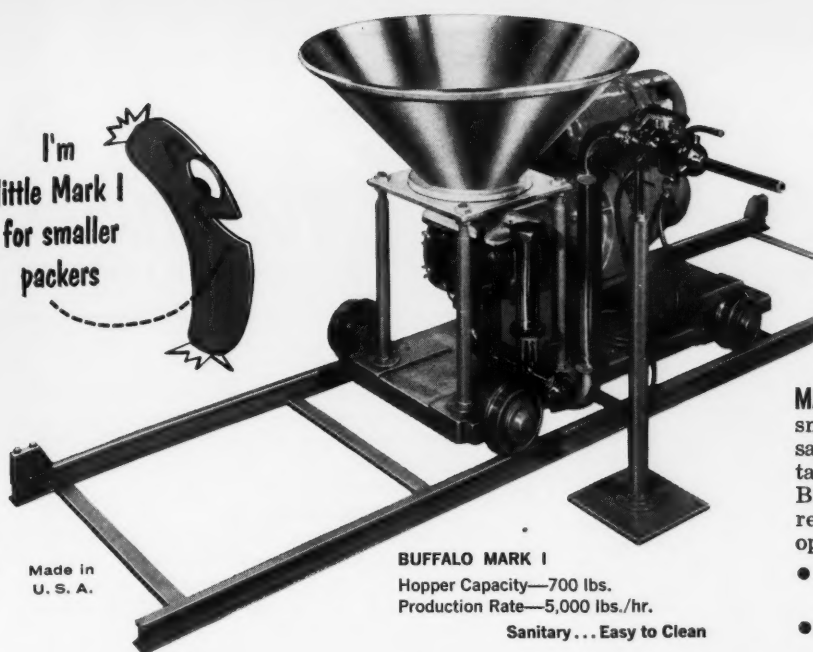
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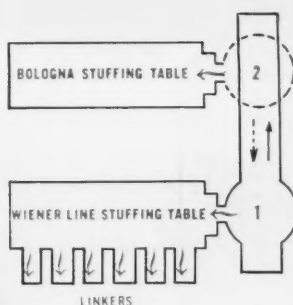


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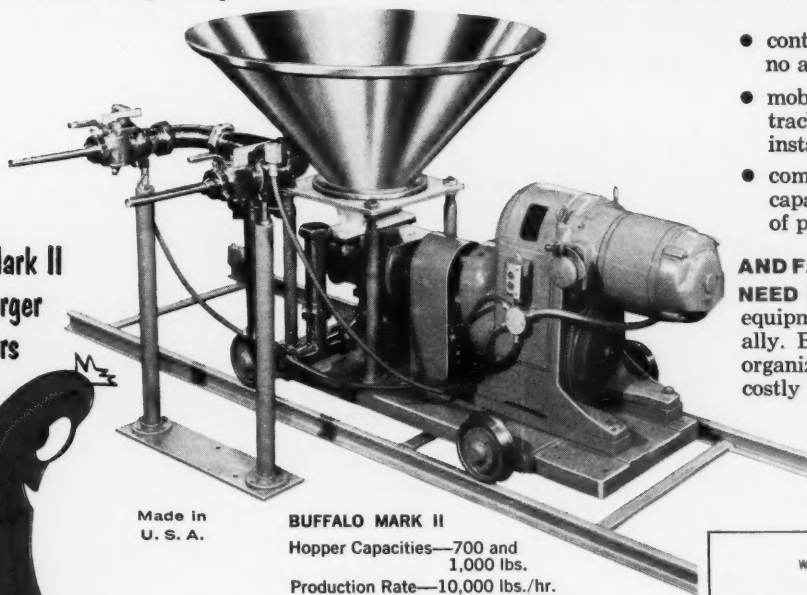
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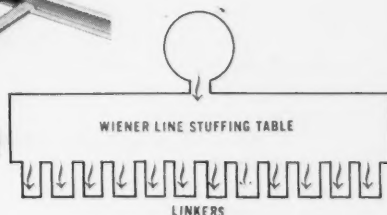
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VOLUME 144 JUNE 10, 1961 NUMBER 23

THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.

CONTENTS

- News and Views** 11
Editorial opinion, as well as an account of what's happening in Washington, the state capitals and North, East, West and South of importance to the meat industry.
- What P&S Has Been Doing** 16
The NP found a lot of activity in study of P&S Act and its enforcement. First in series of four articles tells how administrators have been organizing for bigger job and discusses "packer" jurisdiction.
- New Ideas in On-Rail Dressing** 12
Fort Dodge plant addition features compact work pattern, simplified transfer from gravity to power rail and efficiency over a wide range of slaughter volume.
- What's New in Research** 19
- Be Prepared for Floods** 15
You can't hold the water back, but you can plan ahead for action that will prevent loss of product and minimize damage to equipment and structures.
- Market Summaries**
All Meat, page 41; Processed Meats and Supplies, page 42; Fresh Meats, page 43; Provisions and Oils, page 44; By-Products, Page 45, and Livestock Markets, page 47.
- The Meat Trail** 49
News about personalities, companies and activities in the meat packing industry.
- Classified Advertising** 57
Where to look when you want to find a job, hire an employee, acquire or sell a plant or obtain good used equipment.

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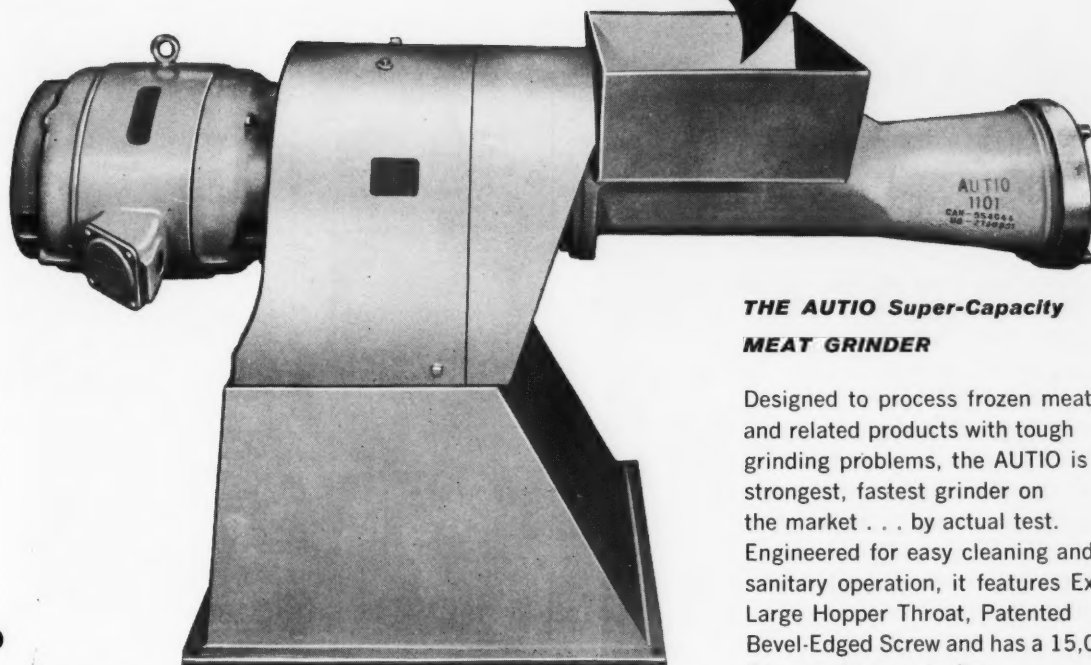
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See page K-4

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INDEX

Airkem, Inc.23	Jarvis Corporation33
American Dry Milk Institute22	Kach Equipment Co.33
Archibald & Kendall, Inc.27	Le Fiell Company56
Barliant and Company57	Marathon Corp.30, 31
Basic Food Materials, Inc.38	Marshall Dairy Laboratory Tender Meat Products27
Bunn Company, B. H.25	Meat Industry Suppliers, Inc.Fourth Cover
Cardox Corp.Third Cover	Meat Packers Equipment Company9
Cincinnati Butchers' Supply Co., The29	Mid-West Wax Paper Company52
Custom Food Products, Inc.Front Cover	Miles Chemical Company ..32
	Mitts and Merrill26
De Laval Separator Company20	National Tag Co., The39
Diamond Crystal Salt Company8	Paperlynen Company52
Dobackmun Co., The ..34, 35	Paramount Paper Products Company6
duPont de Nemours, E. I., & Co., Inc.10	Pioneer Manufacturing and Distributing Co.23
Dupps Company, The45	Pure Carbonic Co.4
Farrow and Company54	Russell-Harrington Cutlery Company26
First Spice Mixing Company, Inc.54	
Gebhardt's Controlled Refrigeration Systems7	St. John and Co.21, 53, 55
Globe Company, TheSecond Cover	Seamless Products Co., Inc.54
Griffith Laboratories, Inc., The51	Selection, Inc.54
	Smith's John E., Sons Company3
Ham Boiler Corp.54	Speco, Inc.5
Hamilton Copper & Brass Works26	Standard Casing Company, Inc.52
Heekin Can Company22	Union Steel Products Co.28
Heller, B., and Co.36, 37	
Howe Ice Machine Co.24	Wear-Ever Aluminum, Inc.40
Hygrade Food Product Corporation52	Williams Patent Crusher & Pulverizer Co.24

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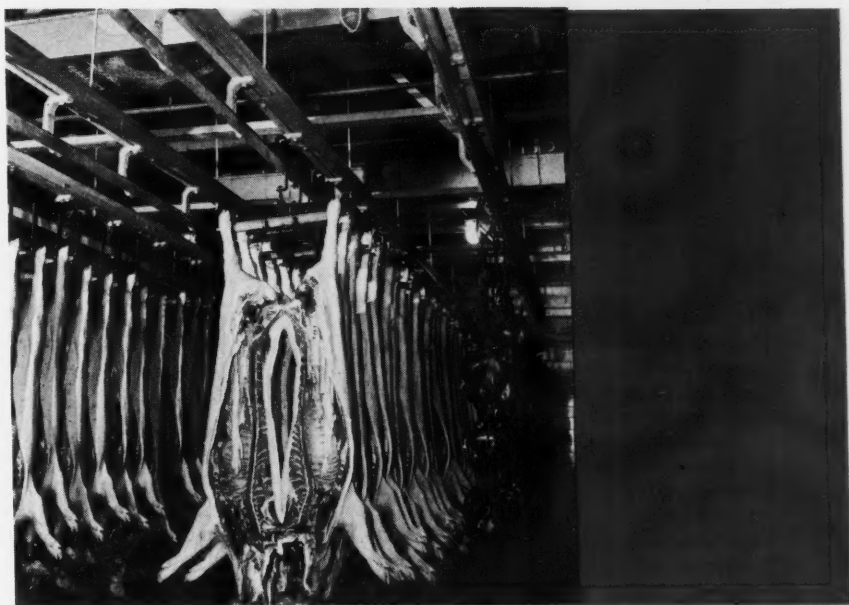
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THE NATIONAL PROVISIONER, JUNE 10, 1961

BEHIND THE MAN FROM DIAMOND CRYSTAL SALT...

the meat salting experience of Karl Klomprens!



Henry Husen, Sausage Superintendent for HYGRADE FOOD CORPORATION, Detroit Plant, and Karl Klomprens, Manager Industrial Sales for Diamond Crystal Salt, inspecting wieners coming from the "smokehouse".

Hygrade Food Corporation . . . one of the country's leading producers of quality meats . . . insists upon quality ingredients for their various products. Along with using a pure, flake-type salt, they like the service extended by one of their main suppliers—Diamond Crystal Salt Company.

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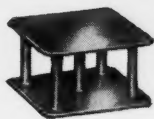
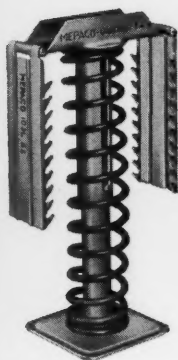
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June 10, 1961

VOLUME 144 NO. 23

A Broken Chain

In testifying this week before the antitrust and monopoly subcommittee of the Senate judiciary committee, Secretary of Commerce Luther Hodges declared that "industry in general and the preponderant majority of businessmen are entirely willing to assume the obligation and burden of operating properly under the most highly competitive conditions."

After noting that the business community, as represented by such bodies as the U.S. Chamber of Commerce, has gone on record many times in support of the antitrust laws, Hodges commented:

"However, bigness does have some special problems and here, I believe, is perhaps one of its great failures—it is a failure in communication. Management of corporate America must assume the responsibility for a more aggressive program of acquainting its own people with its policies, its commitments and its philosophies.

"It is not enough for management to have and to live by the good points of view that I believe they have. They must take the next step and assure themselves of consistent support of these points by their associates right down the line."

Failure in communication may lead an organization into other errors which are costly and demoralizing, even though not illegal. We wonder, for example, how many tons of expensive meat packaging material are scrapped annually because of breakdowns in the interchange of information between different divisions of the same company.

How many misunderstandings between management and plant workers fester into arguments, slowdowns, gold-bricking, stoppages and even strikes when, in the beginning, a clear explanation of a change in a procedure or rule would have avoided all the difficulty?

How many hours of unnecessary overtime, or pay for hours not worked, result from breaks in communication between the livestock buying and killing departments and the sales and order assembly-shipping departments?

The first of a series of four articles on the Packers and Stockyards Act—the law regulating many of the business activities of most packers—begins on page 16 in this week's PROVISIONER. We suggest that these articles be "communicated" to all levels of management in every industry organization.

News and Views

The Full Budget request for meat inspection is included in the appropriations bill (HR-7444) for the Department of Agriculture reported by the House appropriations agricultural subcommittee, but the group sliced the request for administration of the Packers and Stockyards Act by \$117,500, providing the P&S agency only \$75,000 more than the 1961 appropriation. The \$24,216,000 approved for meat inspection for the 1962 fiscal year beginning July 1 represents an increase of \$1,090,000 over funds for 1961. It includes \$415,000 to meet mandatory salary increases due to reclassification of employees and \$675,000 for the employment of 108 additional meat inspectors to help handle the Meat Inspection Division's increased workload.

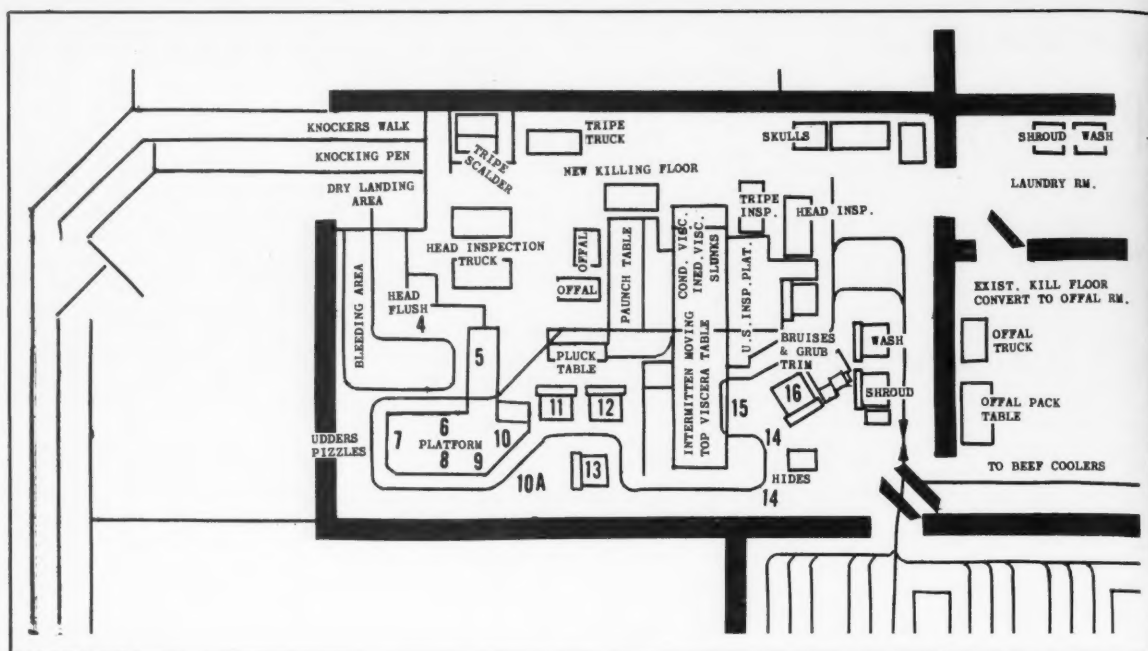
The USDA requested \$1,901,300 for the Packers and Stockyards Division, also faced with a tremendous workload (see page 16), but the appropriations subcommittee approved only \$1,783,800. The budget request for P&S would provide \$192,500 more than the agency's appropriation for fiscal 1961, enabling P&S to open three more field offices and otherwise strengthen its enforcement of the regulatory act.

The Mandatory state-paid meat inspection bill backed by the North Carolina Meat Packers Association was passed by the state Senate last week and sent to the House. The program, which would be administered by the State Department of Agriculture, would require meat inspection in all plants selling across county lines. About 70 plants would be covered. Meanwhile in West Virginia, plans to ask the 1963 legislature to strengthen that state's meat inspection law have been announced by the West Virginia Citizen-Consumers League. The league criticized the present law, enacted in 1959, because it doesn't provide for ante and post mortem inspections. The West Virginia Meat Packers Association and the State Department of Agriculture have been working toward their goal of mandatory meat inspection a step at a time.

Lower Earnings on higher dollar sales in the six months ended April 29, 1961, have been reported by three more packing companies. Net income of Geo. A. Hormel & Co., Austin, Minn., declined to \$1,039,208 on sales of \$188,688,753 in the latest period from \$1,915,495 on sales of \$180,890,109 in the first half of fiscal 1960, chairman H. H. Corey and president R. F. Gray disclosed. They said the sales figure reflects higher prices; tonnage was less than a year earlier. "Slaughter of beef continues to be unprofitable, and our slaughter of this species of livestock has been smaller than a year ago, primarily because of these losses," the Hormel officials explained. Smaller hog supplies in the first half of this year and increases in labor costs amounting to 8½¢ an hour since last September also depressed Hormel earnings.

Net earnings of Armour and Company, Chicago, from operations were \$6,015,618 in the first half of fiscal 1961 and sales totaled \$848,617,055, compared with \$7,057,352 and \$840,514,138, respectively, a year earlier, president William Wood Prince reported. Armour also had a non-recurring profit of \$1,965,074 last year. "The principal decline in earnings took place in the first quarter when the average margins between wholesale pork prices and live hog prices shrank almost 20 per cent from the first quarter of 1960," Prince said. "Relative to last year, the current second quarter was favorable and, for the six months, the food division operated on a profitable basis." Earnings of John Morrell & Co., Chicago, dropped to \$206,526 in the latest period from \$2,241,494 in the first 1960 half while sales rose to \$270,092,247 from \$233,494,274, announced president W. W. McCallum, who also pointed to the unfavorable relationship between livestock prices and wholesale meat prices in first half of fiscal 1961.

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STATIONS ON DRESSING LINE (40 head per hour): 4. Flush head. 5. Skin and remove first hind leg, rip and point tail. 6. Skin and remove second hind leg and transfer to spreader. 7. Remove udders or pizzle and mark aitch bone. 8. Open aitch, plug, tie and drop bung. 9. Turn round and flank both sides to navel. 10. Rump

both sides and pull tail. 10-A. Remove front feet, and clear neck on both sides. 11. Mark and saw brisket and rim over right side. 12. Rim left side and back. 13. Side, back and run down hide. 14. Open shanks, clear neck and drop hide. 15. Eviscerate. 16. Saw carcass complete. 17. Skin head and rod and tie weasand.

Some New Ideas in On-the-Rail Beef Dressing

A NEW on-the-rail beef dressing layout featuring a single transfer station, compactness of high platform work areas, grouping of the hydraulic platforms used in the principal hide removal operations and a novel shackle return de-

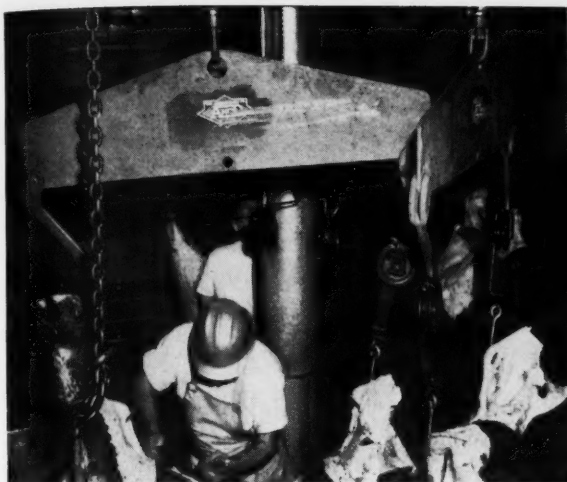
vice is the fourth of a series of major plant additions placed in service by the Fort Dodge Packing Co. of Fort Dodge, Ia. The compactness of the arrangement permits shifting from high to low volume dressing rates with only minor loss in productivity.

All the additions to the Iowa firm's plant have been made as part of a master plan drawn up for the company by Willis Regier, A.I.A., architect, and, consequently, the efficient forward movement of the beef sides has not been impaired in

LEFT: Brisket is opened with power saw by butcher who also does part of the rimming. CENTER: Working from hydraulic platforms, butchers skin the sides with power

knives. A third operator (unseen) is starting the backing on another carcass. RIGHT: As one butcher continues with the backing job, another clears the neck and rosette.





LEFT: Second legger is ripping open the shackle-support-
ed carcass prior to loosening the shackle chain. RIGHT:



Two hooks can be seen in the gam at right: that of the
transfer device and the one attached to the spreader.

the expansion program which the company has followed.

Construction of a 400-head cooler previously had increased total holding capacity to about 1,000 head. The coolers now permit the firm to accumulate several days' kill and better to select the grade and weight ranges desired by various customers, points out W. A. Daniels, general manager. The space also makes it unnecessary to move cattle out to accommodate the current day's slaughter.

The killing floor is housed in a new 60 ft. x 41 ft. high-ceiling addition that connects with the coolers

through a 30-ft. corridor. The beef sides eventually will be moved directly from the chill room into a projected 80 ft. x 60 ft. holding cooler that will virtually double cooler capacity, Daniels reports.

A high level of natural light is provided on the killing floor through ceiling level windows that virtually ring the department. Short fluorescent fixtures also direct light on the work area. The ceiling is 24 ft. from the floor and the steel supporting the rail system is about 16 ft. The air space above aids in dissipating the heat and vapor in the summer and constitutes a barrier to cold during the winter. The walls are tiled to ceiling height.

A roofed driveway funnels the animals from the enlarged pens to the narrow knocking pen designed to hold two cattle.

MEZZANINE: The dry landing area, which is equipped with protective rails to restrain improperly stunned animals, and part of the head inspection area lie below a mezzanine housing the trolley cleaning equipment. This area is immediately adjacent to the high work platform. Clean trolleys move by gravity to the transfer station on a magazine rail. The trolleys are lifted to the mezzanine in bunches by an electric hoist.

The location of the mezzanine in a high area of the dressing floor which normally is wasted effectively utilizes the space and, since it is an island not adjoining any windows,

SIDES are lowered hydraulically on floating rail and deposited on gravity rail for balance of dressing work.

it does not appreciably reduce the natural light. The dressing line was furnished by The Allbright-Nell Co. and is a combination of gravity and powered rail. The power system involves use of the Anco time cycle in which a hydraulic piston moves the chain a predetermined distance at set intervals. The frequency of these power thrusts is controlled by a timing device that can be set for different dressing rates. A major advantage of the intermittent movement of the chain is that it provides complete stability of the carcass during butchering. However, the chain does move the carcass over the same distance in the same time as a continuous conveyor, observes Kenneth Kurtz, plant superintendent. With the intermittent system work can be doubled up at the stations.

The bled and deheaded animals arrive on a gravity rail at the 6 ft. 9 in. high platform which is shaped like a "T" with the 8-ft. stem off center. Here the first butcher, who controls the flow of carcasses to and from his station with rail stops, skins and cuts the free leg and rips and points the tail for pulling. He then feeds the shackled animal to the 14 ft. x 8 ft. base section of the high platform. The gravity rail makes a 90-deg. turn and runs parallel with the main power rail.

TRANSFER: At the base's first station, the entire transfer operation is performed with a specially-designed Anco device. As the carcass arrives at this station, the second legger rips open the hide and skins out the leg to the hock. The carcass is still supported by the shackle chain on the gravity rail. The legger opens the gam and inserts the hook



of a chain attached to a piston. Activating the piston, he raises the carcass enough to free the shackle. Depending upon the size of the carcass he moves it up or down to complete leg removal and skins out the crotch.

The second logger inserts a trolley hook into the first leg and attaches it to the swiveled Anco spreader. He places a second hook in the other gam and raises or lowers the carcass until he easily can attach this trolley to the spreader frame hook.

This setup has several advantages, remarks Kurtz. First the entire operation is completed in one spot, reducing trolley handling and simplifying the rail installation. Second, use of a flexible chain as the lifting device frees the butcher of the need for raising a leg to a fixed device. Third, the carcass is positioned by the butcher where he can work on it best; he does not have to reach or stoop. Finally, the heavy spreader bars, while providing a rigid support, possess in their hinged hooks sufficient flexibility to compensate for variations in carcass size and the swivel permits turning the frame for maximum job performance.

While the power chain setup is rated at 40 head per hour, only a minor drop in productivity is suffered when slaughter is cut to 10 head per hour, notes Kurtz.

The shackle is returned from the transfer station to the dry landing area by a device that handles it gently. There are two stops in the return leg of the gravity rail. The first stop is cleared by the second logger who watches the number of shackles at the second stop controlled by the shackler. When the second stop is raised the shackle

rolls onto a supporting device consisting of a notched rail section for the wheel and a rod for the loop. A metal finger outrigger steadies the wheel. The lowering device rides downward on a pipe to which a spiraling rod is welded. A matching groove in the sleeve causes the whole unit to rotate on its downward trip and slows its speed. The device also is attached to a chain controlled by a governor that regulates the downward glide and raises the carriage back to home position once the shackle is removed. The weight of the shackle trips in the governor's fractional hp. motor (See photos on the right.)

The device, which was designed and built by Kurtz, eliminates danger to personnel from movement of the trolley in tight quarters and transports the shackle without damage from banging or rail jumping, observes Howard Dutcher, president of the organization.

SKINNING: After the carcass has been anchored on the spreader, it is pushed forward and engaged with the conveyor system on which it continues through the balance of the high platform operations. The front and hind feet are dropped into a common chute which discharges to the inedible room in the basement. Pizzles and udders are chuted through a vented unit to this department. The firm now sells inedible material to a local renderer, although it plans to add a rendering department.

Floor level tasks, such as skinning and cutting the front feet, are performed as the carcass is conveyed past the high platform. On clearing the high platform the carcass arrives at the rimming station. Here three Anco hydraulic plat-



ABOVE: Shackle is starting to move downward with its sleeved carriage riding the pole. Note the chain (right) for clearing the rail stop. **RIGHT:** Handle for stop is in dry landing.



forms are set in a pattern of two in front and one in the rear of the carcass.

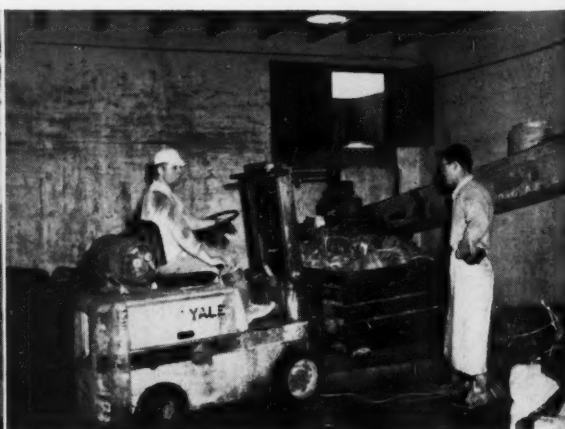
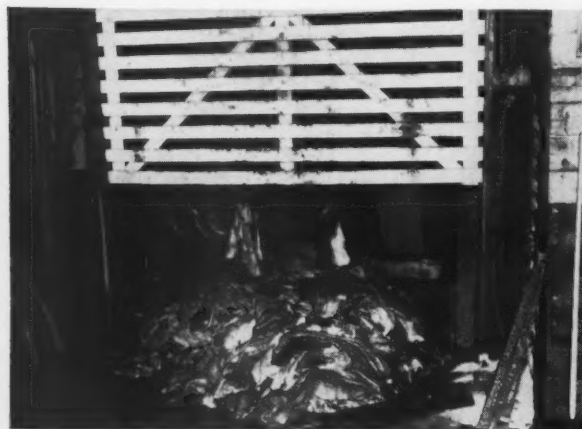
The first butcher marks and uses a Kentmaster power saw to open the brisket. Then with a Jarvis knife (these are used by all hide-men) he proceeds to rim over. The next butcher continues the operation. Since they are adjacent to each other the two butchers can work on the same carcass if the need should arise.

On the rear hydraulic platform, one butcher performs the backing and dropping work while a floor butcher skins out neck and rosette. Hides are dropped after eviscerating at the top dressing rate. (See

[Continued on page 38]

LEFT: Cured hides are dumped on floor from drum which holds 4,200 lbs. **RIGHT:** Use of industrial fork truck and

slatted bins permits storing the hides to the ceiling in the cellar. Each of the bins will hold about 25 cured hides.



Preparedness Will Minimize Product Losses From A Flood



IN preparing for the eventuality of floods, particularly spring or early summer floods, special precautions should be taken to protect the product, says Clark Warren, who retired recently as head of the production control department of Armour and Company, Chicago.

As a former superintendent of a major plant who witnessed the havoc of a disastrous flood, Warren speaks from experience.

The mechanical department generally is well versed in what to do if a flood should threaten, while the production department often fails to give this potential danger any preplanning. The result, if a flood does strike, is a disaster, the costs of which are needlessly compounded through product damage and condemnation. While mechanical equipment can be damaged by flood waters, generally most of it can be put back in good shape after cleaning and sanitizing. The windings on electric motors may have to be replaced. While the cleanup job is costly, it does not destroy the equipment, Warren observes.

Product, on the other hand, once touched by flood waters is condemned. This condemnation process is rigorously enforced by federal officials.

As a consequence, early in the spring Armour's production control department issues a reminder to all plants. In the main, this directive urges production people to be prepared.

First, the high water mark at which action should commence must be determined. While reasonable, this must be a firm "go line," as trusting to luck can be costly. A planned schedule for evacuation of product should be prepared by the production department and the place to which it is to be moved should be determined. Some products can be moved to higher levels within the building while other products must be removed from the plant.

The time needed to perform this product evacuation job must be established by actual dry runs with available elevator and industrial truck equipment. Obviously, the whole plant need not be evacuated in the dry run, but the sample handled must be representative of the various products that will need transportation, such as beef sides, boxed provision items, meats in cure, small rail stock, etc. There is no point in guessing when a time countdown is on and a margin for error must be included in the time estimate, asserts Warren.

The manpower requirements for the task must be calculated. If this includes more than one shift, then the who, when and how of making contact with other employees must be determined. All employees must be notified of the possibility of this emergency service, lest they volunteer to help others thinking that their own employer needs no help.

What additional industrial equipment, such as vat lift trucks, will be needed to help evacuate the product, and who possesses this equipment, must be listed. It may be that a local lumber yard or grain mill has several industrial trucks that could be used if needed. These loan arrangements must be made in advance and reconfirmed if it looks as though a flood might strike, declares Warren.

If the flood can knock out the normal source of electric power, what auxiliary lighting facilities are available? Consideration also should be given to re-

[Continued on page 40]



CLEANUP will place equipment back in shape, but drummed and other product will be condemned. Photograph above was furnished by The Armour Magazine.



REDISTRICTING plans that would increase P&S field offices to total of 30 are discussed by (l. to r.): Glenn G. Bierman, chief, packer branch; Howard J. Doggett, director, P&S Division; John T. Coyne, assistant to director, and Lee D. Sinclair, deputy director of the division.

How P&S Unit Has Geared for Bigger Job

By BETTY STEVENS, Associate Editor

WHEN the Packers and Stockyards Act of 1921 was signed into law 40 years ago this August 15, there were about 80 major rail-centered livestock markets in the nation and the meat packing industry was concentrated at those points. During the next two years, all stockyards eligible for posting were brought under the Act and the administrative staff of 260 was able to handle a substantial volume of investigative activities as well.

When the P&S Act last was amended on September 2, 1958, extending P&S jurisdiction to all livestock transactions in interstate commerce, livestock markets and packers were located virtually all over the map. Shackled by inadequate funds that had held the staff to about 100 employes for more than three decades, the P&S unit in the U. S. Department of Agriculture had been able to post only about three-fifths of the approximately 1,000 stockyards of 20,000 sq. ft. or more subject to regulation at that time.

On June 30, 1958, there were approximately 600 posted yards; 2,129 packers were filing annual reports, and the P&S unit also was supervising live poultry marketing in 13 designated areas, about 1,200 live poultry licenses and 6,560 registered market agencies and dealers, the latter including packer-buyers.

What has happened since Congress leveled the fences containing P&S livestock marketing authority in 1958 and excluded packers' non-meat-packing activities from the Act, while calling for stepped-up supervision of covered trade practices? How has P&S proceeded to meet the bigger job of regulating the marketplace for livestock and meat? What is planned for the future? Who in the meat industry is subject to the Act and what should he know about its requirements and protections? What's "unfair" and who decides?

Seeing an industry need for more understanding of the regulatory act and its application, the NP set out recently to fill in some of the answers. What the NP learned through interviews with a dozen USDA officials and a study of regulations, cases and comments concerned with the Packers and Stockyards Act will be presented in a series of four articles beginning here.

WHAT IT TAKES: "Vigorous enforcement of a regulatory statute depends upon two conditions," observed Roy W. Lennartson, deputy administrator of the USDA Agricultural Marketing Service, who is directly over the Packers and Stockyards Division. "They are: 1) a vigorous Secretary who is determined that the law shall be enforced, and 2) adequate funds and manpower to do the job."

Both this administration and the past one have shown determination to have vigorous enforcement of the anti-trust laws. Congress also has begun to back this up with more money. But it takes time to translate money into manpower trained in the requirements of a comprehensive antitrust law and familiar with the trade practices of a broad, many-faceted industry that provides more than one-third of all agricultural income and supplies the product representing one-fourth of all consumer food expenditures.

Lennartson noted the high caliber of the men in the P&S Division and explained the Department's desire to keep up the quality and training of the staff. "Since the 1958 amendment," he said, "the P&S administrators have done a tremendous job in organizing for broader duties. The organization period is just about completed and P&S is ready to go."



R. LENNARTSON

The service approach to regulation was emphasized by the AMS official, who commented that most men are honest and most violations are not wilful. The function of P&S is not to swing a big stick at the industry, he said, but to find out what the problems are, arrive at solutions through consultations, etc., and then devise regulations to correct the problems.

Lennartson pointed out that the livestock and meat industry is so competitive that it has many restraints of its own on unethical conduct, including disciplines exercised by stockyard companies and associations of producers, packers, market agencies and traders.

"P&S is going to concentrate on broad areas where

what happens means something," he declared. "It's not meant to be a little fire engine running about the country putting out little, bitty fires. If it did that, it wouldn't have time to correct the problems that count."

ORGANIZATION: Director of the Packers and Stockyards Division is Howard J. Doggett, a Montana rancher and veteran USDA administrator, who was recalled from the post of agricultural attache to Belgium to head the P&S unit when the former branch of the AMS Livestock Division achieved divisional status last July 1. Deputy director is Lee D. Sinclair, previously a deputy director of the Livestock Division in charge of P&S work, who has been employed in P&S Act enforcement since 1947. John T. Coyne, who previously was in regulatory work with the Agricultural Research Service and has been with the USDA since 1939, is assistant to the director of the P&S Division.

Glenn G. Bierman, who joined the P&S unit in 1940, is chief of the packer branch. Other administrators are: Donald L. Bowman, chief of the stockyards branch, who began his USDA career in 1945; Robert D. Thompson, chief of the scales and weighing branch, with the USDA since 1955 and previously in weights and measures supervisory work for the state of Virginia, and Henry L. Jones, acting chief of the rates and registration branch, who has been with the USDA since 1929 and in P&S work since 1937.

Although their duties with P&S are administrative (the separate legal and quasi-judicial offices of the USDA will be discussed in the next article), Sinclair, Coyne, Bierman, Bowman and Jones also are lawyers.

The budget for enforcement of the Packers and Stockyards Act passed the million-dollar mark for the first time in the 1958-59 year. In response to requests from the USDA for more funds to strengthen P&S administration, Congress appropriated \$1,085,315 for fiscal 1959, \$1,387,400 for fiscal 1960 and \$1,708,800 for fiscal 1961. The budget request for fiscal 1962 is \$1,901,300.

With the additional money, P&S has built its staff to a total of 177 employees, including 45 in the Washington office and 132 in the agency's 27 field offices. The staff in Washington includes 12 marketing specialists, three accountants, 22 clerks (typists and stenographers), two scales and weighing specialists, one tariff assistant, one accounting assistant and four persons classified as administrative personnel.

The 27 field offices include 20 district offices, six sub-district offices, and an engineering office in Kansas City. The field staff is made up of 64 marketing specialists, 26 accountants, 36 clerks and six engineers and scales and weighing specialists. The field offices are headed by marketing specialists; all but six have accountants on their staffs. If the 1962 budget request is granted, the Packers and Stockyards Division plans to augment its field force by 22 marketing specialists and accountants during the year.

Nearly all the P&S marketing specialists, and all such specialists employed since World War II, are college

educated, usually in animal husbandry or economics. A considerable number of them also have had first-hand practical experience in the livestock marketing or meat packing fields.

New men are obtained through the various offices of the Civil Service Commission. Recruiting now is one of the duties of John Coyne, assistant to the P&S director. When funds permit, the P&S Division has a two-week training period in Washington for new men to give them a comprehensive view of the Act, its objectives and procedures. They then have extensive field training with experienced men. If the Washington period is not possible, the field supervisors in the various districts must devote more of their already-heavy schedules to training new personnel.

REDISTRICTING: Also contingent upon the availability of more funds is a redistricting plan (see map) under which P&S field offices would be increased to a total of 30 and district boundaries would be adjusted so

LOCATIONS OF PRESENT AND PROPOSED NEW FIELD OFFICES

PACKERS AND STOCKYARDS ACT



states are not split unless the workload justifies the existence of more than one P&S office in a state. The plan proposed by a P&S redistricting committee headed by John Coyne would locate new field offices in Boston, Macon, Ga., and San Antonio, Tex. The present Cincinnati district office is being closed and the sub-district office at Columbus, O., now under Indianapolis, will become a district office.

Coyne explained that P&S cooperates closely with the various states in scale testing, bonding requirements and other regulatory matters, and the proposed redistricting is designed to simplify such cooperation and avoid duplication of reports.

The tremendous increase in the P&S workload since the 1958 amendment is suggested in the graphs on page 18. From 600 stockyards subject to regulation on June 30, 1958, for example, the figure has increased to a present total of about 2,200 and is projected to 2,321 for June 30, 1962. (Although they are not posted since they are private markets, most country buying stations also are subject to the Act.) The twice-a-year tests of livestock scales required by P&S totaled 3,728 in fiscal 1958, against 8,990 in the current year and an estimated

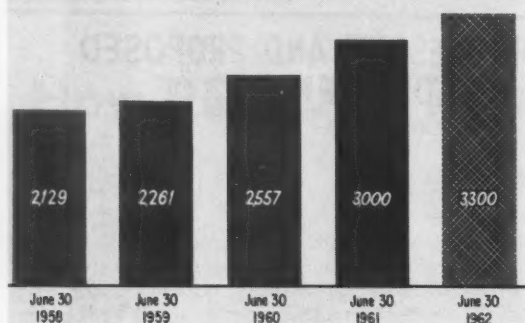
9,655 in fiscal 1962. Market agencies and dealers registered under the Act totaled 6,560 on June 30, 1958, compared with 15,455 in the current year and a projected total of 20,000 on June 30, 1962. The current registrants include about 4,100 packer-buyers registered as dealers.

Packers known to be subject to regulation under the Act now total about 3,000, compared with 2,129 on June 30, 1958, and the packer figure is estimated at 3,300 for June 30, 1962.

"PACKER" JURISDICTION: As most NP readers will recall, the 1958 amendment narrowed P&S jurisdiction over packers to some extent by limiting the Act's

PACKERS SUBJECT TO REGULATION UNDER PACKERS AND STOCKYARDS ACT

Act Amended Sept. 2, 1958



prohibitions to activities with respect to livestock, meats, meat food products, livestock products in unmanufactured form, poultry or poultry products. The Federal Trade Commission was expressly given authority over retail sales of those products and full power over margarine, as well as impliedly vested with jurisdiction over any other items outside the primary scope of the industry.

The amendment did not change the definition of "packer" in Title II of the Act nor that of "commerce" in Title I. Since, however, it deleted the Title III size requirement for stockyards subject to regulation, and the purchase of livestock for slaughter at a posted yard automatically is in "commerce" even though the particular animals may not have moved interstate, the amendment has brought more packers under the Act. Increased activity by the enlarged P&S staff in other areas also has turned up additional packers subject to regulation.

It takes about as many lines in the P&S Act to tell what a "packer" is—and isn't—as it does to say what it is he isn't supposed to do. Jurisdiction, however, poses no problem in the case of most slaughterers and meat processors.

In its usual sense, the term "packer" as used in the Act means "any person engaged in the business (a) of buying livestock in commerce for purposes of slaughter, or (b) of manufacturing or preparing meats or meat food products for sale or shipment in commerce."

According to Henry L. Jones, chief of the P&S rates and registration branch, and Edward L. Thompson of that branch, who works on registration and jurisdiction, new slaughtering concerns usually come to the attention of the division when new packer-buyers begin buying on posted markets. If a packer-buyer is not already aware that he is a "dealer" as defined in Section 301 of

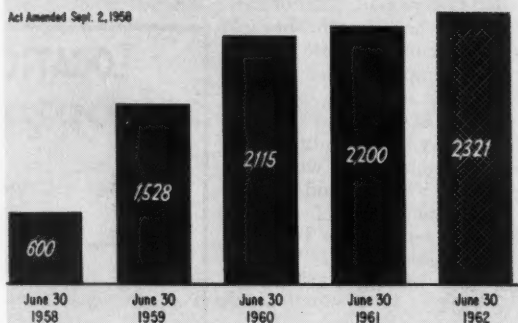
the Act, and thus is required by Section 201.10 of the regulations to file an application for registration with the P&S district supervisor, he is informed of the requirement by other buyers or P&S men who see him on the market. The application is forwarded by the district office to Washington, where the registration usually is accepted unless the applicant is known to have engaged within the past two years in any practice of the character prohibited by the P&S Act.

The P&S district office also sends an inquiry form to the packing company, asking information about ownership, type of operation, number of livestock slaughtered, sources of livestock purchased for slaughter, quantity

STOCKYARDS SUBJECT TO REGULATION UNDER PACKERS AND STOCKYARDS ACT

June 30, 1958 - June 30, 1962

Act Amended Sept. 2, 1958



of meat or meat food products manufactured or prepared, and whether any of the firm's meat or meat food products is sold or shipped outside the state. The filled-out form is sent to the rates and registration branch in Washington and is the basis on which jurisdiction is decided by the agency.

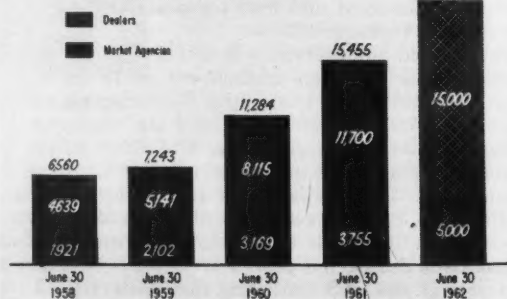
The purchase of livestock for slaughter at any posted market, or the purchase outside the state direct from producers, dealers or at the company's own buying stations, constitutes a purchase in "commerce" and subjects the firm to regulation, whether the slaughtering is done by the firm itself or for it by a custom slaughterer or at a municipal abattoir. The purchase direct of livestock within the state, except at a public stockyard, probably is not "in commerce" although P&S officials

[Continued on page 54]

MARKET AGENCIES AND DEALERS REGISTERED UNDER PACKERS AND STOCKYARDS ACT

June 30, 1958 - June 30, 1962

Act Amended Sept. 2, 1958





what's new in

R Research

A. M. PEARSON of the meat laboratory, Michigan State University, presents the nineteenth in a series of monthly reviews of reports on current research in the field of meat and allied products.

THE ANNUAL report of the Danish Meat Research Institute (Slakteriernes Forskningsinstitut, Roskilde, Denmark) gives an excellent review of research being conducted by the Danish counterpart of the American Meat Institute Foundation.

One interesting development during the past year has been the establishment of a consumers taste panel in London to evaluate consumer preferences at the market place. Although the American meat packer does not have a major export market, except for lard, the development of similar panels for various cities in the United States would be a useful tool for reflecting consumer demands in this country. Such panels could be a cooperative endeavor of various packers or could be an individual effort if volume justifies their usage.

The report also includes work on the color and water holding capacity of pork muscles as related to pH. Results showed that when glycogen (muscle starch) breaks down rapidly to form lactic acid, the problem of pale and watery pork is more common. Apparently, rapid breakdown of glycogen is accelerated by the various enzyme systems under certain conditions.

The enzyme phosphorylase, which is responsible for breaking down glycogen to simple sugars, seemed to be especially active in hogs, particularly when they were excited or made nervous immediately before slaughter. Results of this study stress the importance of avoiding excitement and in taking every precaution to avoid struggling during slaughter. Carefully planned methods of humane slaughter should assist in reducing the amount of pale and watery pork.

The Danish report, which has been translated into English, also told of the results of studies on brine chilling of hog carcasses. In order to use brine, one side was wrapped in a

polyethylene bag and placed in a circulating brine at 28° F. The other side was chilled by conventional air cooling just above freezing.

It required four hours to reduce the center ham temperature to 68° F. in circulating brine, while six hours were needed to achieve the same temperature using air cooling. Rapid chilling reduced the rate of lactic acid formation and improved water holding capacity and color of the meat.

In general, rapid chilling did not greatly improve curing characteristics of the meat. However, accelerated chilling did reduce shrinkage materially during heat processing of luncheon meats. Whether more rapid chilling may be found distinctly advantageous is not currently known, but further results may prove interesting.

BITS REDUCE BRUISES: Another development of the Danish Institute concerns the use of hog bits (metal strips placed in the hogs' mouths and held in place by a halter) to prevent fighting during transport. The bits have been found to reduce variation in meat quality. Not only has the number of bruises been reduced (especially in the region of the shoulder), but the improvement in color and water binding capacity has been marked.

Although the labor cost for placing the bits in the hogs' mouths may prohibit their use in the United States, a small-scale experiment using the bits under marketing and packinghouse conditions prevalent in the U.S. is the only way that the value of this practice could be ascertained accurately.

The Danish researchers also have reported promising results with the use of an electric singeing oven to remove animal hair. Installation of an electric oven is currently underway and more concrete results on removal of hair and on the quality of the cured meat from electrically singed pork should be forthcoming

in future reports of the Institute.

During the past year, a greenish discoloration of fat on Danish bacon was noted in England. In every case the green discoloration of fat was traced directly to contamination with copper.

Sometimes the cause has been found to be brass pipes or fittings in the plant, or the product may come in contact with equipment containing traces of copper in processing, transporting or unloading. Processors having trouble with green spots of non-bacterial origin on bacon would do well to check all possible sources of copper contamination.

STAPHYLOCOCCI CARRIERS: The microbiological section of the Danish Institute reported a number of interesting studies on bacterial problems. Most of the work deals with the "food poisoning" staphylococci bacteria. They found that staphylococci contamination of sliced bacon most frequently can be traced directly to the persons coming in contact with it during packaging. Although certain persons are "staphylococci carriers," many people are carriers for only a short period of time. This makes isolation and transfer of carrier persons to non-infective jobs impractical.

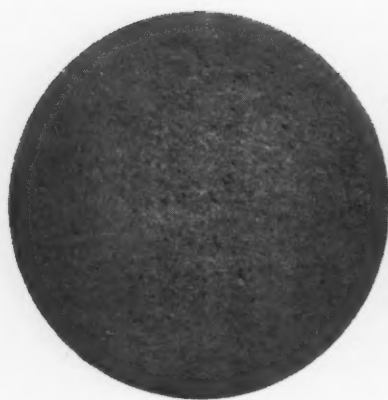
Consequently, the major emphasis in reducing the problem of staphylococci contamination has been on the use of hand disinfectants. Development of a special hand lotion containing a disinfectant has been pioneered. Frequent use of the lotion has materially reduced the problem of staphylococci in bacon.

This study stresses the importance of cleanliness and points out a method for reducing contamination with food poisoning bacteria. The use of similar bactericidal soaps or lotions should be encouraged by making them easily available to employees in the plant.

In a related study the Danes also studied the accumulation of staphylococci on bacon slicing equip-

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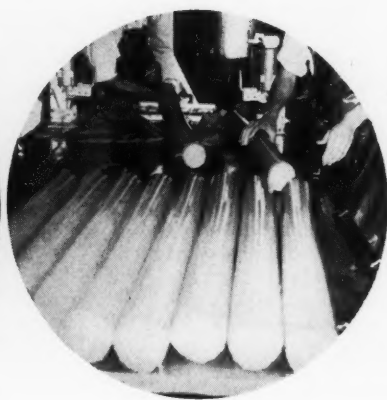
WORST OF LOT

This worst slice from an entire production run shows only traces of air.



AVERAGE OF LOT

This is completely typical of the high quality Bologna produced by the De Laval stuffer.

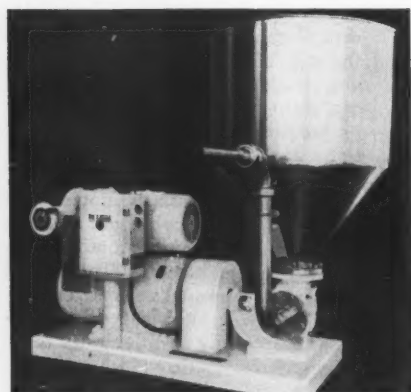


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Even with heavier emulsions



The non-pulsating flow from this new type of casing stuffer reduces operator hand fatigue and makes operation much easier. Production is also simplified and speeded because the hopper is easily kept supplied with emulsion for non-stop stuffing with air-free product. Batch filling is eliminated. This simple, compact De Laval Stuffer replaces older types to the benefit of production rate, product quality and cost. Write or call us for full details.

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ment during a work day. They recommended the use of a combined cleaning and disinfecting agent.

Cleaning of the equipment twice each work day seemed adequate under usual conditions. The growth of staphylococci in cured bacon is influenced by the salt and nitrite content. If the salt content is sufficiently high, the bacteria cannot grow. In practice, not only the level of salt, but the evenness of distribution determines the freedom from bacterial growth.

SAUSAGE MAKING: The Danish Meat Research Institute also reported on bacterial problems in sausage making. In general, bacterial growth of certain types is desirable in some sausage from the flavor standpoint, but uncontrolled growth results in serious flavor problems or even spoilage. Dry salting of salami has been found to produce a desirable product from the bacteriological viewpoint, but the longer time required during smoking and drying requires a higher capacity for these systems.

When synthetic coloring matter is used in salami, the natural meat pigment and the coloring material sometimes break down completely. It has been found that the streptococcus organism has grown much faster than the other bacteria when this condition occurs. The rapid growth of this organism can be inhibited by use of a higher salt level in the salami.

Another interesting study by the Danish Institute involved end-over-end rotation during heat processing (rotoclawing) of certain canned meat products. Rotation allowed a considerable reduction in processing time and, thus, improved the quality of the finished product. The method does not appear to be useful for canned products containing large pieces of meat, such as hams, but seems to be most useful for smaller items that are packed in considerable quantities of liquid or semi-liquid mixtures.

Shrinkage during cooling also was studied extensively by the Danish Institute. Studies on chilling shrinkage showed that differences during initial chilling did not even out on further storage. In other words, a hog carcass that loses 1/2 per cent less weight during chilling tends to maintain this same advantage as storage proceeds. Hog carcasses that were frozen while still warm without prior chilling had less shrinkage than if they were chilled and frozen as separate steps.

These studies indicate that factors reducing shrinkage, whether

during chilling or during chilling and freezing, are important economically since the advantage gained in weight is real and not temporary.

PUTREFACTION AND COLOR:

A recent paper from Japan (*Jour. of Faculty of Fisheries and Animal Husbandry, Hiroshima Univ.* 2:415, 1959) reported on changes in the color of azan-stained muscle as putrefaction (spoilage) proceeds. Azan is a mixture of three different acid dyes: azocarmine B, orange G and anilin blue.

Since the three dyes vary in their ability to penetrate tissues (due to a difference in molecular size), the density of the tissues becomes less as putrefaction proceeds, resulting in a change in color of the tissues. Thus, at death, before rigor mortis sets in, the muscle stains red and gradually becomes purplish-red, purple, purplish-blue and blue in accordance with the degree of putrefaction. Although the author does not give the exact color at which the meat would be unfit for consumption, the method is an interesting approach to the measurement of spoilage.

It should be pointed out that the method is too time-consuming to be useful as a quality control technique for practical determination of putrefaction. An interesting observation of the study showed that mammalian and fish tissue stained differently at the same stage.

Hedin *et al.* of the Quartermaster Food and Container Institute studied the effect of irradiation on the chemical composition of beef protein fractions (*Food Sci.* 26:112, 1961). They found that radiation of protein from beef prepared by ammonium sulfate fractionation of a hot-water extract gave the typical "wet dog" odor of irradiated meats. The responsible protein fraction was similar to gelatin in amino acid composition and was found to be associated with a nitrogen-containing polysaccharide.

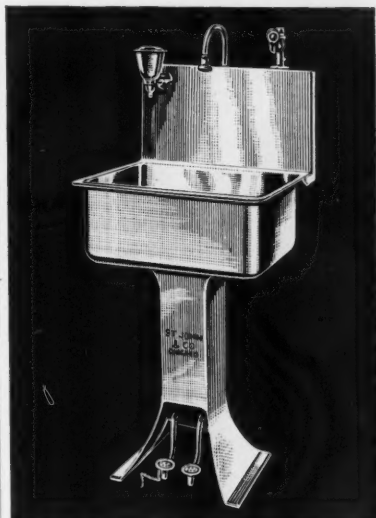
When irradiated, the sulphydryl content decreased markedly, whereas ammonia (after acid hydrolysis) and ultraviolet absorption increased. On irradiation, 15 per cent of the nitrogen became dialyzable and 13 per cent of amino acids were destroyed. Although the causes of irradiation-induced off-flavors and odors are not known, the approach used seems most useful in investigating the basic reason for the flavor problems encountered upon subjecting meat to ionizing radiation in the laboratory.

NORMAL OR HIGH pH?: Two related studies also are reported

SANITARY!

STAINLESS STEEL LAVATORY

by St. John



Designed for use wherever sanitation requirements are exceedingly high, this low-cost St. John lavatory is a remarkable achievement in every detail.

Originally intended for use in packing-houses where it meets and surpasses all requirements for federally-inspected plants, it has found wide application throughout the food industry because of its smart appearance, functional design and many practical features.

Price \$131.00 each

For example:

Bubbler \$21.50 each

- **Extra Deep Bowl**—with smoothly rounded inside corners. Deep-drawn of type 302 stainless steel, seamless and handsomely polished.
- **Splashback**—drains into the bowl. Made of smooth, seamless stainless steel.
- **Unbreakable Soap Dispenser**—chrome plated, permanently fastened to splashback. Suitable for liquid or powdered soap.
- **Spray**—chrome plated, with aerating nozzle.
- **Foot Operated Valve**—hot and cold water separately controlled or mixed.
- **Pedestal**—heavy cast aluminum alloy, resistant to virtually all acids and alkalis.
- **Simple Installations**—attach to water lines and drain. Spray is piped from foot valve at factory.

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What Nonfat Dry Milk can do for your Sausages and Loaves



Sausages and Loaves made with economical Nonfat Dry Milk are nutritionally improved with increased levels of protein, minerals and essential B-vitamins. This is important because it provides a readily acceptable consumer sales message for your products.

Nonfat Dry Milk, with its natural absorption properties, retains rich meat juices, increasing yield, improving flavor, color, slicing quality and texture, building consumer preference and increasing sales.

This is what Nonfat Dry Milk does—for your Sausages and Loaves and for increasing your profits.



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American Dry Milk Institute, Inc.

221 N. La Salle Street, Chicago 1, Illinois

PERFECT metal PACKAGING for Meat and Lard Products ...from **HEEKIN**

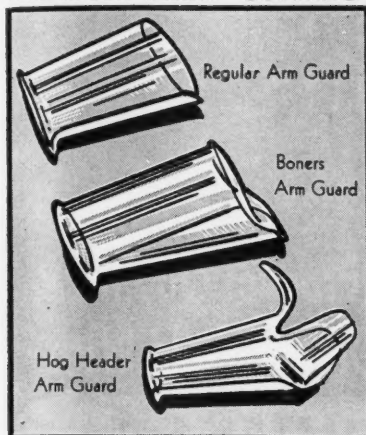
Heekin's research engineering experience will help solve your meat and lard packaging problems. Call Heekin today and see for yourself that Heekin Cans are planned for your product and profit. Get Heekin Personal Service.



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SALES OFFICES: CINCINNATI, OHIO; SPRINGDALE, ARKANSAS

THE NATIONAL PROVISIONER, JUNE 10, 1961

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PLASTIC ARM GUARDS



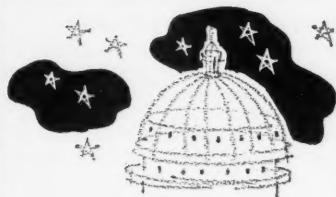
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trade names listed, with the
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meat industry,

The
**PURCHASING GUIDE
FOR THE MEAT INDUSTRY**

A NATIONAL PROVISIONER
PUBLICATION

THE NATIONAL PROVISIONER, JUNE 10, 1961

(Food Sci. 26:156 and 178, 1961). In the first, a comparison of the proteolysis of normal and high pH irradiated beef was made to determine the influence on protein breakdown. Results suggest that the higher pH may inhibit the proteolytic enzymes and may be useful in storage of raw irradiated meat. However, since high pH is difficult to produce and presents other problems, the usefulness of the technique used in this study can be questioned.

The second study by Japanese workers indicates that actin (a protein fraction closely allied with muscle contraction) is only slightly sensitive to irradiation, while actomyosin (a combination of actin and myosin—another muscle protein) is very sensitive to irradiation.

These two basic studies add to our overall knowledge in understanding and controlling the undesirable changes occurring during irradiation. Such an approach in the early phases of irradiation of meats would likely have resulted in a more acceptable product today; instead, the early attempts to find chance answers to the problem encountered failed. This illustrates the importance of basic research in reaching solutions to problems.

Wisner-Pederson and Briskey recently published an article (*Food Tech.* 15:232, 1961) dealing with the effect of temperature and pH on muscle structure of pork. Rapid chilling prevented extreme variation in pH and muscle structure. Although submersion cooling did not give the same degree of improvement as rapid chilling, submersion cooling substantially retarded the decrease in pH.

The results showed material improvement of color and water binding capacity. In addition, the higher pH resulted in reduced gelatin formation in the canned product. A decrease in gelatin formation would be of considerable importance in improving canned hams and other meat products.

Sanitation Maintenance

A briefing on the intensive research which has gone into the many areas of sanitation, together with panel discussions, demonstration of new products and talks by experts in the field of sanitation maintenance, will comprise the sixth annual Sanitation Maintenance Show, September 26-28, at the Hotel Sheraton, Philadelphia. Sponsored by the Institute of Sanitation Management, the show will cover sanitation problems connected with the food processing and other industries.

GET YOUR NEIGHBORS OFF YOUR NECK!

Help is on the way—the moment you call in an Airkem field engineer. He knows your problem! He knows how to get your neighbors off your neck—without costing you your shirt (or your profit).

The world's leading odor-research laboratory has developed a total-odor-control technique that combats—scientifically and completely—the noxious odors generated by rendering plant operations.

The Airkem technique really works, where others fail—because Airkem's *specific* counteractants not only control the odors around the loading dock, presser and dryer, but actually inhibit odor development in the cook itself. By tackling all troublesome areas *at the same time* with odor-counteractants specifically developed for each job, Airkem eliminates odors with maximum efficiency and lowest cost. Your neighbors will be content to have you around even when your plant is perking at maximum capacity—and your employees will thank you, too.

Our field engineers are ready to *prove* that Airkem's total-odor-control system *can* solve your odor problem and free you from community harassment—for good!

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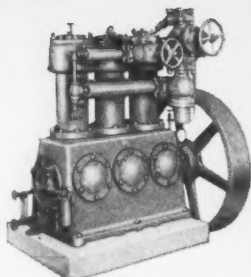
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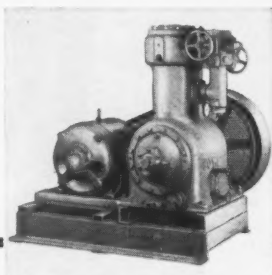
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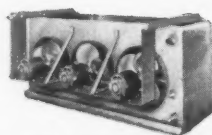


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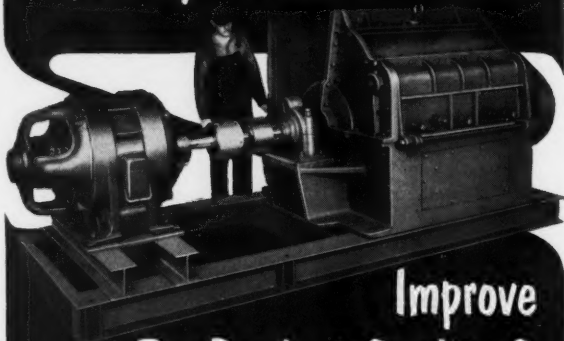
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Whenever Williams has been permitted to help packers and renderers to more efficiently process their grease-producing stock and by-products, earnings have gone up and costs down while both production and quality have been improved. There is every reason to expect that this is what Williams can do for you:

Produce More And Better By-Products

Dry bones, tankage, cracklings or other by-product stock with grease content from 1% to 14%, perhaps higher, can be reduced to sizes as small as 8 mesh in a single operation! Finished size can be held constantly uniform with oversize particles and fines reduced to a negligible minimum. Output can be sharply increased without additional labor which will greatly lower the cost per ton.

Extract More Grease In Less Time

Regardless of extraction method, carcasses, entrails, meat scrap, green bones and other offal will yield more grease of better color, and without excessive heat, if reduced to uniform smaller size in a Williams. Proper hogging of dry stock for rendering produces far more grease than delivering the stock in large pieces to the cooker.

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CRUSHERS GRINDERS SHREDDERS
OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

Hot Cargo Issue Cools as Chicago Trucks Roll Again

What began June 1 as a city-wide strike by approximately 1,600 Chicago meat truck drivers ended June 7 as the last 65 strikers resumed local deliveries for Swift & Company, Armour and Company and Wilson & Co., Inc.

The strike by Local 710, Meat and Highway Drivers and Dockmen, a Teamsters affiliate, was called against about 250 packers and wholesalers primarily to force "hot cargo" clauses into their new contracts. The smaller firms signed contracts the next day, but Swift, Armour and Wilson contended that such clauses are illegal and filed unfair labor practice charges with the NLRB.

The union demanded that the companies deal only with trucking firms having union drivers for hauling product to Chicago and that the long-haul drivers not be permitted to make retail store deliveries.

During a U.S. District Court hearing on a petition for a temporary injunction filed by the NLRB, the union agreed to defer inclusion of the hot cargo provisions in the new contracts and settled for a contract reopener on the issue, contingent upon a ruling that such clauses are legal. The new two-year contracts call for a 10¢-an-hour wage increase retroactive to May 1, another 8¢ an next May 1 and other benefits.

'Livestock Industry Day' Scheduled for June 21

The National Association of Livestock Auction Markets has invited packers to attend its Livestock Marketing Congress, set for Wednesday through Saturday, June 21-24, in the Sheraton-Dallas Hotel, Dallas.

The program on Friday, designated as "Livestock Industry Development Day," will be devoted to the latest trends and developments in livestock marketing. Carl F. Neumann, general manager, National Live Stock and Meat Board, and Tom Glaze, public relations director of Swift & Company, will be among the speakers.

'Prompt Payment' Demand

The National Livestock Feeders Association is "stepping up its demand for a prompt payment requirement for slaughter livestock" bought by persons subject to the Packers and Stockyards Act. O. C. Swackhamer of Tarkio, Mo., president of the group, said this week He addressed the annual convention of the American Stock Yards Association in St. Joseph, Mo. He also said competition "must be enlarged."



Sugardale Provision Co., Canton, Ohio...

ties 2,000 meat cartons a day...

cuts tying
time by

60 per cent!

"Our six Bunn Tying Machines cut wrapping time by 60%, save us hundreds of dollars a week... free two employees for other duties," says Carl Lavin, Sausage Dept. Mgr., of Sugardale Provision Co., progressive Canton, Ohio packing concern.

Sugardale ties cartons ranging from 10"x10"x15" to 2'x3'x4'. They value the Bunn machines for this ability to tie rapidly and securely when the package line is going full speed. Mr. Lavin notes that they have operated Bunn Machines day

after day for 20 years with relatively little maintenance cost.

Bunn Tying Machines can save time and money in your company, too. Anything that can be tied by hand, can be tied better and much faster by a Bunn Tying Machine.

Simple to operate. Position the package. Step on the trip. Your Bunn machine automatically adjusts to package size and gives you a precision tie in 1½ seconds or less! Write today for complete information.



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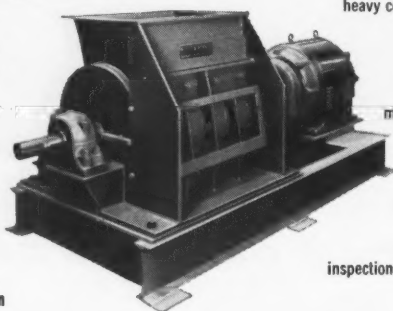
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takes whole carcass of cow, horse or other large animal . . . production of shop fat approximately 15 tons per hour —meat and bones approximately 30 tons per hour.

Extra large tapered spout

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Do you buy? QUALITY?

If you produce a quality product, Hamilton can help make it better . . . and at a competitive price. The complete line of Hamilton Kettles gives you a choice of plain jacketed kettles, a complete line of mixing kettles, double motion or single motion. Sizes range in Hamilton Kettles from 15 to 500 gallon. For your Quality products, use the Quality Kettle—Hamilton. Write today for a Hamilton Catalog.



200 Gallon Hamilton Pressure Style Mix Cooker for light viscous materials that require thorough mixing.

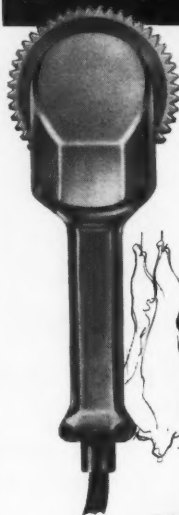


CW Mix Cooker. Available with heavy duty agitator, either Single or Double Motion. Available 40, 90, 125 pound steam working pressure.

Style SA Mix Cooker, with Single or Double Motion Agitator with or without hydraulic lift. Available in sizes from 30 to 500 gallons.

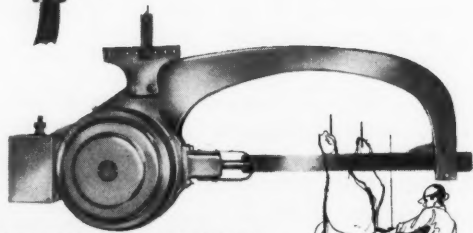
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Kettles
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M6 RUSSELL SKINNING KNIFE

- Razor-sharp oscillating blades
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M59 RUSSELL CARCASS SAW

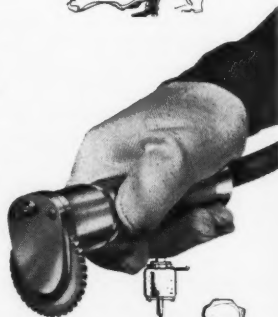
- Split in less than 90 seconds
- Will not burn bone
- Heavy cast aluminum frames
- Dependable motors 1 H.P., single and three phase
- Minimum operating noise
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- Long, trouble-free operation



M21 RUSSELL BONE TRIMMER

- Close right-to-the-bone trimming
- Removes all the meat from the bone
- Close trimming can yield an extra 150 to 175 lbs. of meat every day
- Durable . . . low maintenance expense
- Efficient . . . cuts operator fatigue

FOR LOWEST MAINTENANCE COSTS . . .
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RUSSELL HARRINGTON CUTLERY COMPANY
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USDA Chief to Discuss Research at Hide Meeting

Norris T. Pritchard, chief of the crops branch, economic research division, U.S. Department of Agriculture, will discuss major areas in which research can be of assistance to the hide industry at the 17th annual meeting of the National Hide Association, October 23-24, in the Edgewater Beach Hotel, Chicago.

Other speakers scheduled to address the hide meeting are Dr. Fred O'Flaherty, head of the Tanners' Council of America research laboratory and director of non-academic research, University of Cincinnati, and Elmer Arnhart of M.A. Delph Co., Inc., Indianapolis, Ind.

Arrangements are being made by NHA president Hy Katz, Wisconsin Hide Corp., Milwaukee, and other officers for the premiere showing during the convention of a film on handling and processing of hides and skins in Japan.

Upon his recent return from a government-sponsored mission to Japan for the purpose of evaluating a \$140,000 leather promotion project in that country, Katz observed that "the demand for leather is constantly increasing at a surprising rate."

Eckrich 'Bonus Vacation Day' Policy Pays Off

Peter Eckrich & Sons, Inc., Fort Wayne, Ind., reports that its policy of granting bonus vacation days to employees who take their vacations during the firm's off season has had very satisfactory results.

According to R. C. Graves, Eckrich industrial relations manager, "the idea of an incentive to encourage employees to take their vacations, or portions of it, during our slow season, resulted in our granting bonus vacation days during the months of November, December, January, February or March.

"It is based on one additional vacation day given for each week of vacation taken during these months and the additional day must be taken immediately preceeding or following the vacation period.

"We feel it has reduced tremendously the accrued vacation time that was formerly available for employees during our busy season."

Food Chain Group to Meet

New forces of competition in the mass distribution of food, government relations and personnel policies are topics slated for major emphasis at the National Association of Food Chains' 28th annual meeting scheduled for October 15-18 in Chicago.

THE NATIONAL PROVISIONER, JUNE 10, 1961



INSTANT

TENDER-MEAT

...fast becoming the industry's favorite meat tenderizer!

Reports from the field—from purveyors and packers in every corner of the country—confirm the strong swing to TENDER-MEAT. Its use has been proven and the word is out—TENDER-MEAT beats all others! Try it soon. TENDER-MEAT's *exclusive regulated action* will work wonders for your meat-tenderizing operation.

economical

TENDER-MEAT costs less to buy, ship and store. Available in traditional liquid form or as a powder that is instantly soluble in water.

uniform

TENDER-MEAT treats every cut alike. Guesswork is eliminated. Tenderizing is consistently faster and better.

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TENDER-MEAT works perfectly for all tenderizing techniques. There is virtually no waste and its action is always fast and uniform.

versatile

TENDER-MEAT is tasteless, but it can be supplied with any flavor supplement you wish. There is no charge for special custom blending.

TENDER-MEAT is a development of Marshall Dairy Laboratory, Inc., internationally known enzyme specialists for over 50 years.

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write for generous
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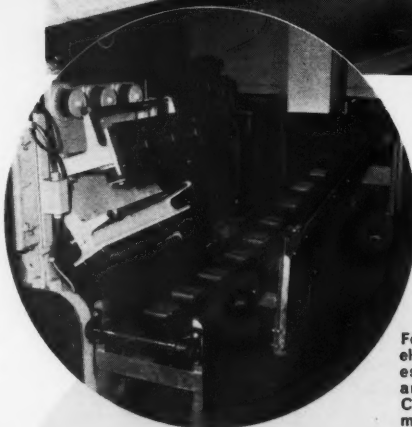
The *one* dependable conveying system that has earned the complete acceptance of the nation's progressive processing and packing plants. Because, Wendway's stainless steel wire belting is perfect for the conveying of meats and food products—packaged or unpackaged. It permits free circulation of air, does not sag or accumulate fats or grease—and can be easily kept sanitary.

Whatever your need, simple or complex, there's an economical Wendway system to match. Wendway, in your plant, will quickly pay for itself in proveable man hour and floor space savings, elimination of handling and storage equipment—all while moving your product smoothly, silently and economically to any desired location.

Wendway will work for you!



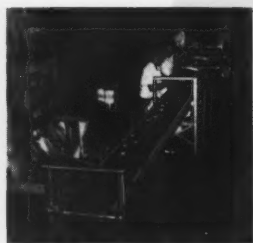
As evidenced by the photos above, Wendway efficiently conveys packaged or unpackaged products. Wendway is readily available in various **standardized** widths of regular or stainless steel linked-rod belting—also solid rubber, neoprene, canvas or the heavy-duty slat-link belt types for special application.



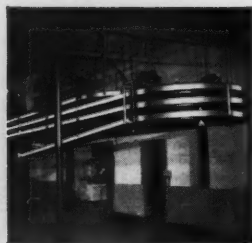
For automated operations, Wendway eliminates handling, smooths processing, preserves package appearance and speeds final packaging. Conveyor travel is timed to match machine speeds.



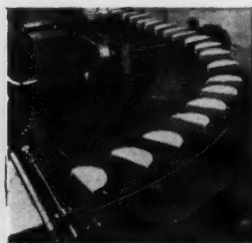
Wendway is perfectly suited for the fast, uniform cooling—or quick freezing of raw or processed products because air circulates freely through belting to reach product. Unbaked, frozen pies shown are emerging from freezing tunnel.



Bagging, packaging or assembly operations can be synchronized to production, thanks to Wendway's variable speed control. Short sections may be completely portable for greater convenience.



Floor space saving is easily accomplished through use of a suspended Wendway system. Suspended systems are extremely popular and practical for continuous cooling or drying of hot-processed products.



Up . . . down . . . over and around, Wendway can be most economically installed to deliver your product virtually anywhere in your plant. And . . . Wendway belting will not damage the most delicate product.

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Get All the Facts . . . write today for complete information, literature and specifications. Or . . . let our conveyor-engineers show you how Wendway can work and save for you.



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PRODUCTS CO.**

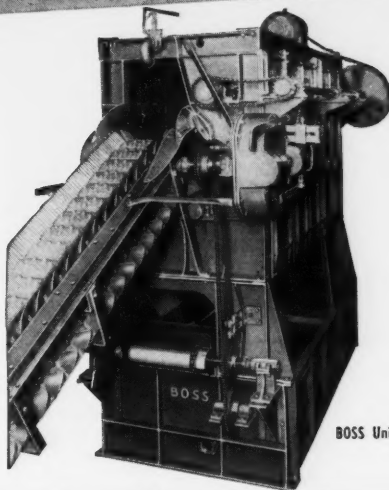
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DEHAIRERS

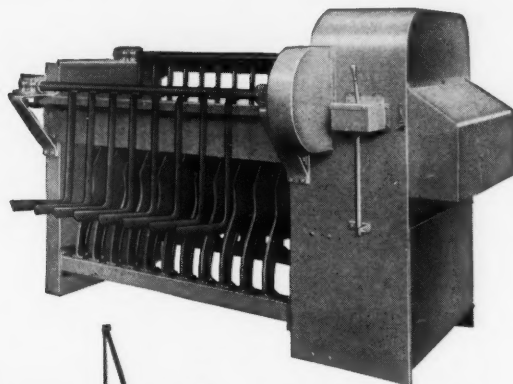
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Cleaner Hogs, Faster, More Economically!

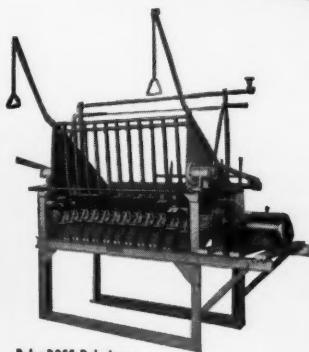
"BOSS" dehairers are built in sizes to fit your plant; but large or small they dehair hogs clean and fast. The same sturdy construction goes into small machines and large machines alike. They're built for a lifetime of service and the cost of operation is low. Adjustment and maintenance points are easily accessible, and replacement parts are carried in stock. All motors are standard. Efficiency and stamina have been proved by years of operation in packing plants all over the world. A list of users is available, ask for it when considering the purchase of a dehairer.



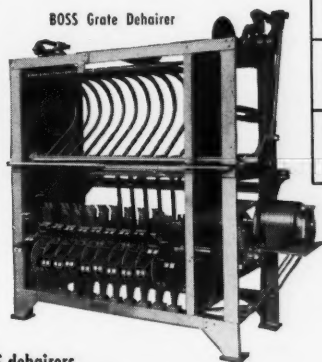
BOSS Universal Dehairer



BOSS Hydraulic Grate Dehairer



Baby BOSS Dehairer



BOSS Grate Dehairer

	Capacity Per Hour	H.P.	No. of 4" Belt Scraper Stars	Method of Charging and Discharging	For Extra Large Hogs
No. 121 BOSS Universal Dehairer	200	20	Upper Shaft 20-6 point— Lower Shaft 20-10 point	Continuous U-Bar Conveyor Feed	Upper Shaft 20-6 point stars Lower Shaft 20-10 point stars
No. 150 BOSS Hydraulic Dehairer	125	10	12-4 point	Hydraulic Grate Lift	16-4 point stars
No. 46-B BOSS Grate Dehairer	120	10	12-4 point	Mechanical Grate Lift	
No. 35-A Baby BOSS Dehairer	60	7½	12-4 point	Manual Grate Lift	
No. 145 Cincinnati Dehairer	20	2	11-3 point	Manual Grate Lift	



"The Cincinnati"

For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling equipment, including plant layout, address



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

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appeal to all ages

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"Pick-me-up" printing stops shoppers...starts sales!

Versatile meat packaging at its colorful, convenient best—for bacon, franks, pork links, sliced beef, any meat product . . . or margarine—that's the key that unlocks the door to "pick up and purchase" for young and old alike; makes 'em buy, not pass by.

Marathon printing puts extra appeal aplenty into packaging—whether it's a simple line of how-to-prepare instructions or a complex, multi-color pictorial.

For top-quality printing in your meat packaging program—on paper, paper-board, film or foil—here's a thought to imprint in your mind:

Marathon has the answer.

Marathon, A Division of American Can Company, Menasha, Wisconsin. In Canada: Marathon Packages Limited, 100 Sterling Road, Toronto 3.



For packaging...and ideas...

you can't beat marathon 

Miles has a way with meat:

TAKATABS®

... tablet-form

sodium erythorbate (isoascorbate)

for "heads-up" quality control
in meat processing!

You want accuracy when you use sodium erythorbate (isoascorbate) in meat processing — the kind of accuracy that will help you maintain maximum control over the quality of your meat products. With TAKATABS, produced by Miles, you get that accuracy plus a lot more.

Tablet-form TAKATABS eliminate the gamble of weighing and measuring errors. No spillage. No paper scraps to litter the area and give you a disposal problem. No chance of paper getting into your product.

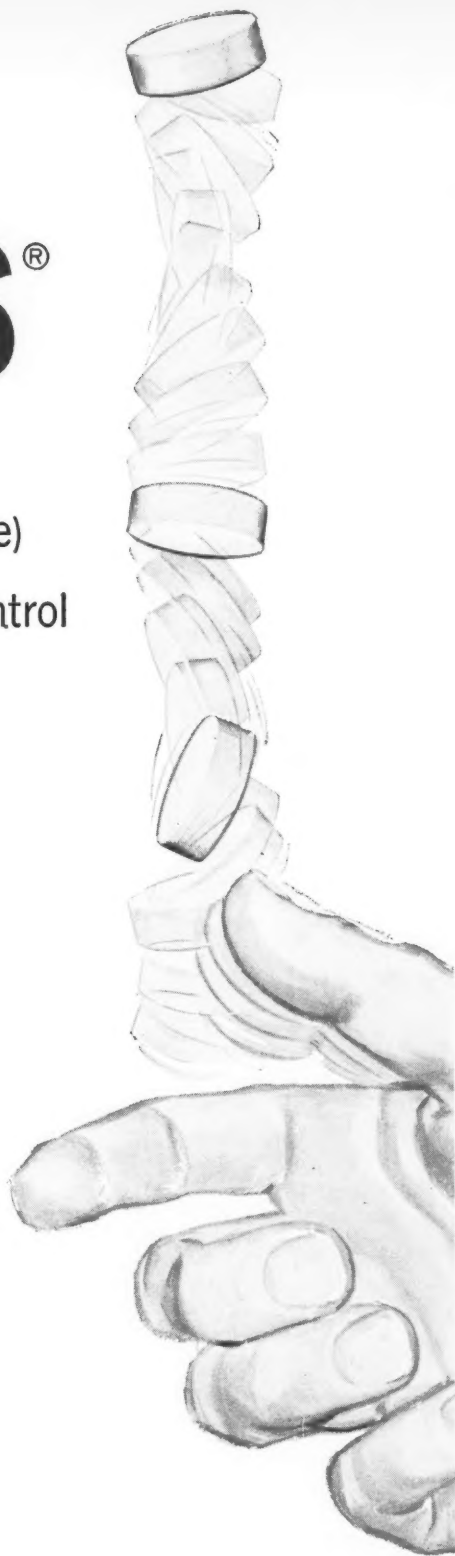
And TAKATABS are versatile, too. Use them for most sodium erythorbate assignments — protecting color and flavor, increasing yields, prolonging shelf life, hastening color formation, reducing smoking time.

Miles also produces bulk sodium erythorbate and erythorbic (isoascorbic) acid to exacting specifications for your protection. For details, call or write:

MILES Chemical Company

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Clifton, N. J. — PRescott 9-4776 • New York, N. Y. — MUrray Hill 2-7970



Dressler Attacks Control Features of Farm Bill

The consumer would suffer if beef cattle were placed under marketing orders, controls and price supports, Fred H. Dressler, president of the American National Cattlemen's Association, Denver, told the Wyoming Stockgrowers' Association at its recent convention.

Dressler said that the "supply control" features in the new farm bill currently being considered by Congress offer "potential dangers that the abundance of beef the American consumer now enjoys might be disrupted." He pointed out that most beef cuts today are selling at prices fully comparable with 15 years ago "in spite of rising costs in production, processing and distribution."

"Certainly the rancher isn't getting rich on today's live animal markets—in fact, many are being badly squeezed—but the new farm bill doesn't offer the producer any benefit except the vague promise that 'somebody' might pay higher prices for beef in the future," he asserted. "Although we hope the consumer will be willing to pay more for the food value and enjoyment in beef, we don't feel that any laws should make them pay more."

Dressler observed that cattlemen, long opposed to price supports and production controls, are undergoing constant adjustment and improvement in their operations to meet consumer demands. "Without the flexibility the free market provides, how would we know whether or not we are producing the kind of beef the consumer wants? Under controls, we'd be years finding out that we might be on the wrong track."

Glossary Defines Terms Used in Packaging Field

The Packaging Institute, Inc., New York City, has announced the availability of the third edition of its "Glossary of Packaging Terms," a 172-page book which defines terms according to their specialized meaning in the packaging field.

Designed for use by private industry and government agencies, the glossary assembles and refines the work of many trade associations, companies, individuals and government units, including the armed forces. The third edition has incorporated many additional terms and reconciled terminology covering accepted usage by industry and government. Common definitions are provided as a standard glossary of packaging terms.

THE NATIONAL PROVISIONER, JUNE 10, 1961

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700 MULTI-PURPOSE BONE SAW

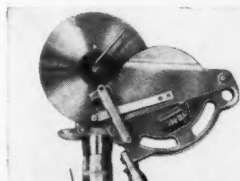
WEIGHS ONLY 5 POUNDS

PERMITS FAST BREAKING OF BEEF FOREQUARTERS ON THE RAIL WITH ONLY ONE OPERATOR!

AIR POWERED SAW also used for breaking calf and yearling hindquarters and has many other packing house uses

- Light weight fatigue-free operation
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- Easy to switch rapidly from chine bone cutting to breaking of the quarter to ribbing off chuck.

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\$390.00



Guard assembly swings open for easy cleaning. Single "Nylok" blade retaining screw for easy blade removal.

High R.P.M. of the saw blade makes light pressure all that is required. Saw will perform as fast as the operator can work. One hand can be kept free to steady carcass. Already acclaimed by leading packers.

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Tenderizes Toughest Meats

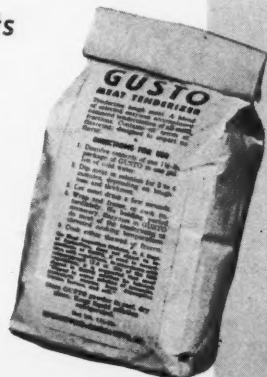
KOCH Gusto

Meat Tenderizer

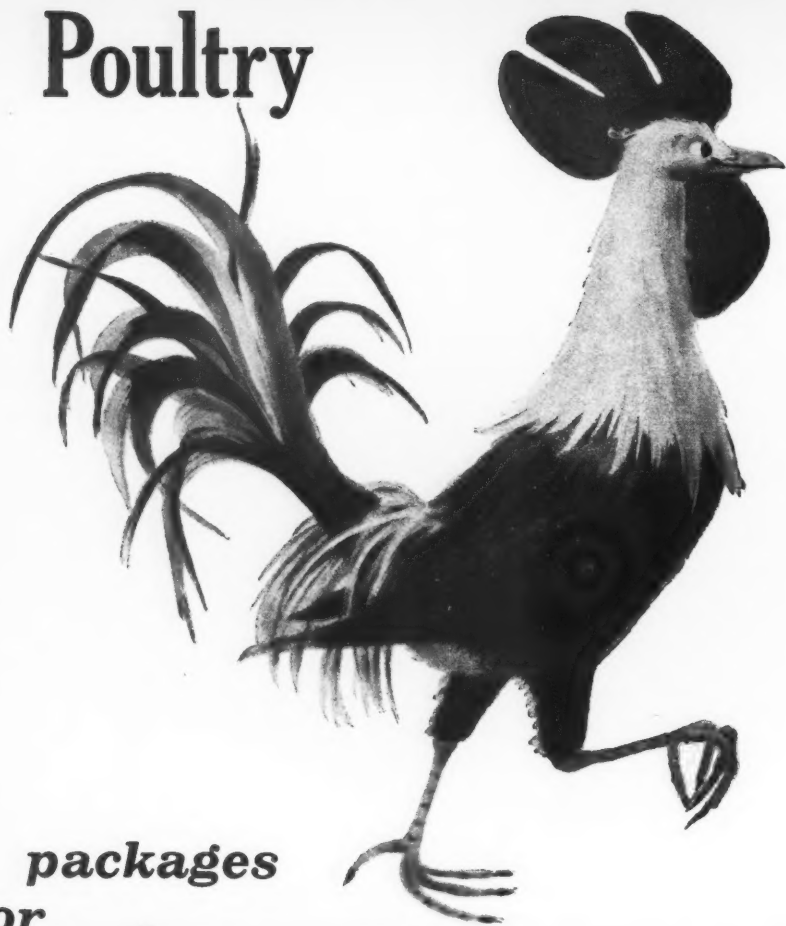
Makes tender steaks from toughest cuts, without changing flavor at all. A new formulation of potent enzymes. Trial package only \$2.85 will tenderize over 250-lb. meat.

KOCH Supplies Inc.

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Poultry



packages for performance

Shrinkable bags and casings made with Dobeckmun's new Saran Wrap-S* keep frozen poultry fresh, plump and juicy as never before. Saran Wrap-S shrinks to the smooth snugness of a second skin. Window-clear and sparkling, this revolutionary shrinking film sets new standards of superiority in gas and water vapor transmission rate. Saran Wrap-S is a special adaptation of famous Saran Wrap for use on any shrink packaging equipment. Store perishable foods at lower temperatures for longer periods in Saran Wrap-S, newest of packages for performance by THE DOBECKMUN COMPANY, a Division of The Dow Chemical Company, Cleveland 1, Ohio • Berkeley 10, California • Offices in most principal cities.

*REG. T. M. THE DOW CHEMICAL COMPANY

Saran Wrap -S*



DOBECKMUN

New Tunnel Smokehouse Uses Infrared Heating

A new smoke generator and a smoke tunnel with a continuous conveyor system in which heat is supplied by infrared lamps is under development by Sundown Hickory Smoke Service of Albany, Ga. It is claimed that the setup reduces the time required to process a belly and lowers the fuel requirements for smoke generation. The inventor claims that the smoke flavor ranges from sweet to mild hickory and the color from a light lemon shade to dark brown.

The level of color can be controlled. Typical processing times from cure injection to tempering cooler range from 40 minutes to 2 hours and 4 minutes with bellies attaining internal temperatures of 130° F. to 135° F. Picnics have been processed in 2 hours and 5 minutes to an internal temperature of 142° F. by the infrared heating process.

The smoke produced can be dry or slightly moist. The hickory wood tonnage used in smoke generation is said to be one-third that of sawdust. The heat and density of smoke are stable and shrinkage of product is controllable.

Six production lines finishing six bellies per minute can be placed side by side in a room 60 ft. x 60 ft. It is said that this process can be adapted to conventional smokehouses with minor changes.

Fifth International Food Congress Will Be in U. S.

Meat packers and processors, as well as all other companies engaged in the processing and distribution of food, are being invited to participate in the Fifth International Food Congress and Exhibition, which will be held for the first time in America next year. The 1962 exposition is scheduled to be held from September 8 to 16 in the Coliseum at New York City.

Previous International Food Congresses were in Paris in 1950; Ostende, Belgium, in 1953; Rome in 1956, and in Lausanne, Switzerland, in 1959.

Tentative plans for the fifth exposition call for presentations and discussion sessions dealing with economics, nutrition, marketing, communications, research and development, physical distribution, distributor operations and regulations.

The food exhibition will be open to the public, and the committee in charge of arrangements expects several hundred thousand persons to view the displays. Information about the sponsorship of exhibits may be obtained from James W. Muckell, secretary, Fifth International Food Congress, Inc., 527 Madison ave., New York 22, N.Y.

Homer Davison, president of the American Meat Institute, Chicago, is a member of the organization's executive committee.

Keep in touch

with Sam Zutler

Why does a chicken cross the sea? To reach our European market. We're selling millions of chickens to Europe now—all vacuum packed and frozen in shrinkable film.

A friend in Zurich writes that they raise their own plump hens, but his wife prefers the convenience of our packaged chickens. Proves that women are alike everywhere; give them quality, packaged for convenience, and you have customers...and more good will for the American way of life. They buy extra drumsticks, livers, breasts, individual broilers frozen in Saran Wrap-S—easy to keep on hand for the family, or for company.

No wonder chickens cross the sea; no wonder American wives are buying more chicken than ever before! For the whole story on vacuum packaging with shrinkable Saran Wrap-S drop me a line at P.O. Box 6417, Cleveland 1, Ohio.



TUCSON KNEW something was in the air during recent two-day Swift & Company promotion for supermarkets in that Arizona city. Huge poster panel promoting Swift's table-ready ham was erected at site of sales meetings. Shown in front of outdoor poster are (l. to r.): Glenn Millbern, Swift specialty man, table-ready meats, Tucson; B. Walter Adams, Swift product promotion manager, Fort Worth; A. G. Walpole, manager of Swift's Tucson sales unit; A. Frank Leathers, general manager, Swift Denver plant; M. A. Cox, promotion manager, Swift table-ready meats, Chicago; S. V. Alvord, division head, table-ready meats, Denver, and Kingsley J. Huggett of Foster and Kleiser, Tucson, outdoor ad firm. Poster could be seen from meeting room.



**For balanced flavor, pungency and
unvarying performance look to
Heller frank and wiener seasonings**



■ Looking for a different flavor, a subtle distinction, an intriguing tang to tempt new appetites?

Or perhaps you'd welcome a more uniform performance from your present formulas—or a distinctive taste to satisfy a nostalgic preference of climate, geography or tradition.

Whatever your seasoning problems, look for your answers to Heller Flavor-balanced Frank and Wiener Seasonings. For here are fifty-three standard formulas and hundreds of special flavors of proven success.

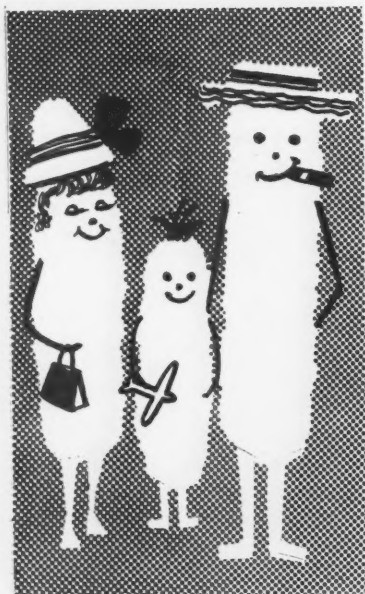
Heller quality and flavor-balance are maintained by Heller research, and by scientific control of the flavor importance of each spice used—a guarantee of uniformity in *your* franks and wieners day after day, year after year. And these premium-value seasonings cost not a penny more.

*Write for free usable samples, and Heller's new
book, "Sausage Formulas and Seasonings"*



B. Heller & Company

3925 S. CALUMET AVE., CHICAGO 53, ILLINOIS



BFM-M-m-m DELICIOUS!
...and READY TO GO PLACES!

Your entire line—from cocktail wieners to "foot-long" Hot Dogs—will take on new color, snap and sparkle with BFM CUSTOM-BLENDED FRANK SEASONINGS. Their extra-special quality, uniformity and flavor build sales volume FAST!

BFM FRANK SEASONINGS are blended of only the finest ingredients obtainable for your specific product, market and seasoning requirements. They're a proud line of Seasonings . . . famous the world over . . . because they please.

Send in a trial order today. You'll find BFM FRANK SEASONINGS economical, efficient and easy to use. Sales results and satisfaction guaranteed.



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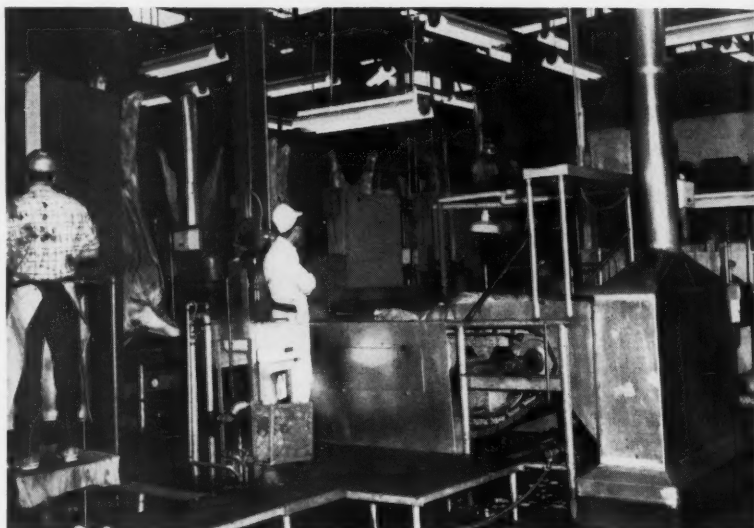
On-the-Rail Beef Dressing

[Continued from page 14]

floor plan.) Hides are chuted to the inspection and trim table in the inedible room.

The carcasses continue to the

constant since it is not dissipated in the wetting that is inevitable at this station when the iron is placed on a table. Second, the risk of burning the operator is minimized. He does not reach for a handle only to find himself touching the hot iron.



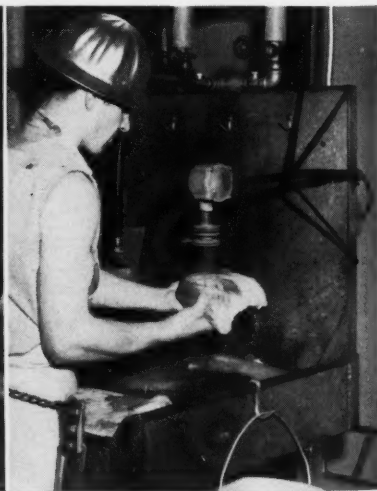
TO LEFT of Thomas Hood, MID lay inspector, is timer control for intermittent conveyor system. MID inspector has on and off key. At right can be seen the end of the viscera conveyor unit and the cleaning and sterilizing equipment.

eviscerating station where the viscera are dropped on an intermittent table top inspection conveyor.

BRANDING: Viscera are separated and chuted to the paunch and pluck workup tables. An interesting feature here is the use of a stationary electric brander to which livers and hearts are lifted. This arrangement has two advantages, says Kurtz. First, the degree of heat is

The carcass continues to the splitting station where a butcher on a hydraulic platform splits the carcass with a B & D saw mounted on a Thor balancer.

The carcass arrives on a floating section of rail and is lowered hydraulically and the two sides are deposited on a gravity rail. The sides continue past the final rail inspection, washing and shrouding sta-



LEFT: Butcher places viscera on intermittent movement inspection conveyor. RIGHT: Fancy meats are brought to the branding iron held in fixed position.

tions, controlled by a series of rail stops. A stainless steel deflector plate is installed at rail height above the washing-shrouding station to prevent accidental washing of lubricant from the trolley wheels onto the carcasses.

The firm has installed a drum for curing hides and management is highly pleased with this method since the hides are cured in three days at approximately the same salt



BEEF is scanned by W. E. Daniels, general manager, and Howard Dutcher, president of Fort Dodge firm.

cost as in pack curing. An industrial truck is used for stacking the slatted wooden bins, each holding about 25 hides, thus utilizing the cube of the cellar. The bins are stacked to the ceiling.

In curing, the hides are washed with water chilled to 45° F. for 30 minutes. The drum then is drained and half of the salt ($\frac{1}{3}$ lb. of fine salt per lb. of hide) is added. The hides are drummed for 60 minutes when the balance of the salt and Dowsite G, a disinfectant, are added. Drumming is continued for an additional hour and the hides are dumped and placed loose in the bins and held for three days. They are then graded for weight and selection and replaced in the bins for storage prior to shipment.

U.S. Chamber Points Up Positive Role of Mergers

The Chamber of Commerce of the United States has published a new report on an aspect of antitrust enforcement. The pamphlet is titled "The Merger Issue in the United States: An Aspect of Antitrust Enforcement—Selective Actions vs. General Controls."

The report discusses the positive role played by mergers and acquisitions

in the economy, and fallacies in the arguments of those who favor additional anti-merger controls. It says that present laws are adequate and presents data on trends in mergers and acquisitions, law enforcement, exit and entry into business, business size, and the relation between mergers and failures.

The pamphlet notes that in recent years there has been a rash of so-called pre-merger notification bills introduced in Congress. This legislation would require that many contemplated mergers and acquisitions be reported in advance to the federal government. Then there would be a mandatory 60-day waiting period during which the government would examine the effects of the proposed merger.

Contrary to arguments advanced by proponents, the report says: "1) Concentration is *not* growing in our economy; 2) Small businesses are *not* declining in importance; 3) The opportunities for founding new businesses are *increasing*, and 4) There have been almost no illegal mergers in which the intermingling of assets has prevented an effective remedy after a merger had taken place."

According to the pamphlet, if freedom to merge is "widely and generally abridged, hampered and discouraged, the most likely consequences will be an increase in the business failure rate, a reduction in the rate of new business starts, and the tendency to replace competitive market practices by monopolistic practices."

NLSMB Posters Promote Ham for Outdoor Cooking

"Nutritious Pork Is Perfect" is the slogan being used this summer by the National Live Stock and Meat Board, Chicago, in cooperation with meat packers and retailers, to promote boneless fresh ham for indoor and outdoor rotisserie cooking.

In connection with the campaign, large posters (40 x 28 in.) have been produced by the Board for use in retail store windows. Similar "jumbo" window posters featuring sirloin steak for indoor and outdoor cooking also have been made available. Smaller reproductions of the two large posters are being produced for use at store meat counters.

The large posters contain no copy and are designed primarily as eye-catchers in attracting fast-moving traffic. The poster program was initiated by the Meat Board following a conference with meat retailers in which more than 12,000 stores were represented.

A SECOND SAVED IS A PENNY EARNED



HOT CARCASS LABELS are designed to save YOU time and money

- You simply mark 'em up and slap 'em on. No wasted motions. No wetting . . . attaching fasteners . . . tying strings or stapling.
- No metal to rip shrouds or ruin saws.
- Tough latex paper lies flat . . . sticks tight.
- Stick to outside of carcass . . . read 'em at a glance.
- In gangs of four . . . for quick, easy marking.
- Peel 'em off . . . quick and clean. No gum or mess on the carcass.
- Stock labels available for immediate shipment . . . Also a complete line of pressure sensitive labels.

Try National Head 'n Foot Tags, too. They're pre-numbered, super tough, moisture resistant. Special low prices on combination orders.

Write today for a sample supply of Hot Carcass Labels or Head 'n Foot Tags.



Be Prepared When Flood Comes

[Continued from page 15]

frigeration availability. If there is real danger that the power plant may shut down, then no perishable items can be stored in the buildings serviced by the power plant, no matter how high above flood stage the buildings may be.

Certain routine precautions can be taken to protect the plant from excessive flood damage. Flood valves in all buildings should be checked to see that disks and seats are in condition to permit proper closing. While this should be done on a routine basis, the operation often is neglected when the threat of a flood is absent. There is double reason to check these valves for functioning if sudden flood warnings appear out of the blue.

All basement walls should be examined for openings or holes below grade or between grade and the first floor. Openings into the basement, such as stairways or window areas, from grade level, unless protected by sufficiently high curbing or walls, should be protected temporarily by sand bags in case of emergency. These sand bags should be prepared and stored in advance of the emergency.

Where limit switches on elevators might become submerged by basement floods, they should be relocated so that the contacting arm is on top of the cage, rather than below. This location will limit the travel of the elevator just as effectively, but prevent it from becoming inoperative in a minor flood.

Building downspouts and discharge outlets for flood pumps should be checked to see that they are properly located, so as to minimize the load placed on flood-fighting equipment.

(Clark Warren recently retired after 43 years of serv-

ice with Armour. He was succeeded by John W. Rickord, formerly manager of the packinghouse division of the production control department. Rickord joined Armour and Company at Sioux City, Ia., in 1929.)

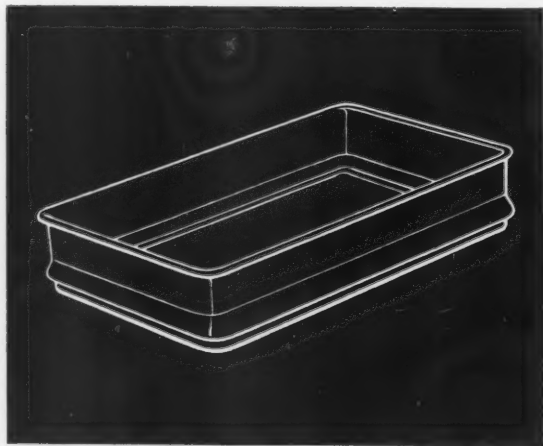
Tex-IMP A Tells Plans for Annual Exposition in August

Plans for the fifth annual Southwestern-Pan American Meat Packers Exposition have been announced by Jim Camp, executive director of the Texas Independent Meat Packers Association. The trade show and convention are scheduled for Thursday through Saturday, August 10-12, at the Sheraton Dallas Hotel, Dallas.

Camp said that many national dignitaries will be in Dallas to address the exposition, which will feature every segment of the industry, including ranchers, stockyards, livestock auction markets, packers, processors, distributors, retailers and restaurant operators. He said convention-goers will hear late reports regarding research and development in the field of meat preservation and that numerous supplier exhibits, representative of each phase of the industry, will be on display during the three-day affair.

Invitations are being extended to all segments of the industry in the six-state area of Texas, Louisiana, Arkansas, Oklahoma, Mississippi and New Mexico, and in Central America, South America and Mexico. Camp said that an attendance of 1,500 is anticipated.

Herman Waldman of Dallas City Packing Co., Dallas, a past president of Tex-IMP A, is serving as program chairman for this year's exposition. Fred Doehne of Doehne Provision Co., Corpus Christi, now is president of the Texas association. Jack Kreck, Dallas, is secretary, and Dick Littlefield, Richardson, is treasurer.



Let **Wear-ever**
keep it handy

Small parts can be expensive. That's why Wear-Ever's rectangular pans and transport boxes are all drawn seamless from one sheet of extra-tough, dent-resistant aluminum alloy. No seams to catch tiny parts or dirt. Easy-to-clean rounded corners, sanitary open bead. Send reply card for full details; or write Wear-Ever Aluminum, Inc., New Kensington, Pa. Count on immediate shipment from stock.



Let **Wear-ever** move it

Even the women in your plant can handle lightweight Wear-Ever aluminum trucks. This newest addition goes like lightning, yet stands up to long, hard use. One-eighth-inch thick, heavy-duty aluminum base. Eight-inch diameter rubber-tired casters roll smoothly over uneven floors. Special panels (two sides, one end) turn 47" x 23" flat bed truck into a panel truck. Send reply card for full details on this and other Wear-Ever trucks; or write Wear-Ever Aluminum, Inc., New Kensington, Pa. Immediate delivery.

ALL MEAT . . . output, exports, imports, stocks

Reduced Holiday Week Meat Output Above 1960

Last week's holiday interruption in meat production reduced total volume to 383,000,000 lbs. from 429,000,000 lbs. for the previous full week. However, with all slaughter well above last year, production under federal inspection was about 6 per cent larger than the 362,000,000 lbs. produced in the corresponding holiday week of 1960. Cattle slaughter sustained a moderate loss for the week; numbered about 16,000 head larger than a year ago. Hog kill was also above last year. Sheep kill, down for the week, numbered about 54,000 head, or 24 per cent larger than a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended		BEEF		PORK (Excl. lard)			
		Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
June 3, 1961	350	209.3	1,045	150.3		
May 27, 1961	390	233.6	1,190	171.1		
June 4, 1960	334	196.1	1,030	144.8		
Week Ended		VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.	
		Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
June 3, 1961	80	10.3	275	12.9	383	
May 27, 1961	85	11.0	290	13.6	429	
June 4, 1960	82	10.6	221	10.3	362	
1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.							
1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.							
AVERAGE WEIGHT AND YIELD (LBS.)							
Week Ended		CATTLE		HOGS		Per cwt.	Mil. lbs.
		Live	Dressed	Live	Dressed		
June 3, 1961	1,040	598	248	144		
May 27, 1961	1,040	599	248	144		
June 4, 1960	1,023	587	246	141		
Week Ended		CALVES		LAMBS		Per cwt.	Mil. lbs.
		Live	Dressed	Live SHEEP AND	Dressed		
June 3, 1961	230	129	97	47	—	34.0
May 27, 1961	230	129	97	47	—	37.0
June 4, 1960	232	129	97	47	13.9	35.1

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 3, 1961	1,040	598	248	144
May 27, 1961	1,040	599	248	144
June 4, 1960	1,023	587	246	141

Week Ended	CALVES		LAMBS		Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
June 3, 1961	230	129	97	47	—	34.0
May 27, 1961	230	129	97	47	—	37.0
June 4, 1960	232	129	97	47	13.9	35.1

NARW Reports Dip in Mishaps, Severity Rate Rise Last Year

Results of the annual safety survey conducted by the National Association of Refrigerated Warehouses have recently been released. They indicated a reduction in the frequency rate for last year to its second lowest level on record for the industry. However, the severity rate increased over the previous year, but was the third lowest on record.

A total of 173 plants reported, and of this number 82 reported 3,194,039 man hours worked without a lost time accident, also a new record. In 1959 it was 2,163,319 hours. The frequency rate of accidents in the industry at 28.3 for every million hours worked in 1960 was down from 31.6 in 1959, but higher than the all-time low of 24.9 in 1958. The severity rate, or the number of days lost through all accidents that occurred for every million hours worked, rose to 752 in 1960 from 451 in 1959.

Injuries to feet ranked the highest in the industry, or 29 per cent of the total, followed by 23 per cent through back injuries due to improper lifting methods. Falling or dropped objects accounted for 18 per cent of time-losing accidents and falling or slipping on wet or greasy floors, 16 per cent.

U.K. Jan.-Mar. Lard Imports Down 13%; U.S. Share Also Off

Imports of lard into the United Kingdom in the first quarter of this year were 13 per cent smaller than for the same period of last year, the Foreign Agricultural Service has reported. The United States share of the market was down also.

U.K. imports of the product for the three months totaled 101,026,000 lbs. compared with 116,586,000 lbs. last year. Of the 1961 volume, the U.S. shipped 73,144,000 lbs., or 72 per cent; in 1960, the U.S. share was 83 per cent, or 96,355,000 lbs. However, the U.S. shipped 49,837,000 lbs. of lard to Britain in March for a 74 per cent gain over the same month of last year.

European countries have found a ready market for their lard in Britain because the higher prices of the American product have made their lard more competitive. France, Belgium, Denmark and the Netherlands each supplied a larger share of the British lard market in the quarter than last year.

California Leads Nation in Beef Eating—120 Lbs. to 85

California continues to lead the nation in consumption of beef—each of its 16,000,000 inhabitants consumed nearly 120 lbs. last year as compared with the national average of 85 lbs.

One principal reason for the expanding market for beef in the state can be attributed to the work of the California Beef Council. The council operates under the California Beef Council law (1957) and is made up entirely of industry men: six feed lot operators, six range cattlemen and seven dairymen.

Work of the council consists primarily of the development of point-of-sale material, sometimes in cooperation with other products and sometimes on its own. The council also issues educational material for the use of retailers, sends news and features to food editors, provides over 900 high schools and colleges with descriptive material and stages demonstrations for the public in the proper methods of selecting, preparing and freezing beef.

In keeping with the trend of the times, the council recently developed

new and complete reducing plans with beef: for the men, "Slim Jim Menus," and for the ladies, "Eight Menus to Slimness," both available from the California Beef Council, 870 Market st., San Francisco.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia, April, 1961-60, as reported by the USDA, in '00's.

	CATTLE	CALVES	HOGS	SHEEP
Ala.	19.5	14.8	2.1	2.4
Fla.	29.0	26.5	12.0	7.2
Ga.	26.5	23.4	6.6	4.9
Totals	75.0	64.7	20.7	14.5
1961	299,200	104,200	1,145,000	500
1960	254,400	72,300	1,275,000	900

Hawaii Would Ban N.Z. Meat

A bill which would bar entry of meat from New Zealand into the state has been introduced in the Hawaiian legislature. The Australian government, as a result, has made strong representations with Hawaii to protect its interests.

PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection totaled 4,956,434 lbs. in the week ended May 20.

PROCESSED MEATS . . . SUPPLIES

U. S. April Meat Imports Down From Last Year

Entry of 65,104,641 lbs. of foreign meat into the United States during April represented a small increase over March imports of 64,924,311 lbs., but about a 10,000,000-lb. decrease from April, 1960, imports of 75,430,131 lbs. The April drop in imports of beef and veal from New Zealand to 5,667,702 lbs. from 14,172,835 lbs. last year was more than enough to offset increases in shipments of all meats from other countries. Australia was our largest supplier, the total from that source being 20,582,377 lbs., of which 16,302,559 lbs. were beef and veal. The bulk of U.S. pork imports was in canned products (10,995,729 lbs., about the same as last year) of which Poland shipped 4,044,987 lbs. U.S. meat imports by kind and country of origin are listed below as follows:

Country of origin	—Fresh meats and edible offal—			—Cured meats—	
	Beef, Veal Pounds	L & M Pounds	Pork Pounds	Beef Pounds	Pork Pounds
Argentina	13,500
Australia	16,302,559	4,180,439	424,008
Canada	1,207,029	850	2,531,733	9,625	74
Denmark	1,875	6,285
Germany	12,505
Holland	7,480
Ireland	7,571,596
Mexico	4,051,610
New Zealand	5,667,702	168,678	4,327	989
Uruguay	36,000
All others	2,334,644	21,630	6,880	9,265
Totals—April 1961	37,135,140	4,371,597	2,536,060	68,869	459,617
April 1960	44,810,896	6,056,869	2,818,947	14,325	596,351

	Canned meats			Cooked beef Pounds	Sausage (treated) Pounds	General miscel. Pounds	Totals Pounds
	Beef Pounds	Pork Pounds	Miscel. Pounds				
Argentina	4,158,921	36,534	917,943	1,200	5,128,098
Australia	67,404	31,975	20,582,377
Brazil	54,000	54,000
Canada	15,007	132,784	1,978	4,414	252,648	4,580,076
Denmark	58,506	3,477,303	449,184	468,155	19,200	4,474,297
Germany	73,310	562	35,452	115,609
Holland	3,158,659	25,962	14,786	3,211,912
Ireland	7,579,076
Mexico	4,051,610
New Zealand	5,841,686
Paraguay	36,000	44,092	80,092
Poland	4,044,987	1,067,413	5,112,400
Uruguay	1,575,624	27,000	1,638,624
All others	50,937	81,686	101,738	40,955	7,039	2,654,774
Totals—Apr. '61	6,016,399	10,995,729	1,683,371	917,943	563,762	356,154	65,104,641
Apr. '60	7,819,497	10,739,709	1,281,130	429,400	556,906	306,099	75,430,131

Note: In addition to the above, imports of horse meat (in pounds) for April, 1961, were as follows: Argentina, 357,069; Canada, 17,165. April, 1960—Mexico, 37,000.

USDA Buys 546,000 Lbs. Lamb Last Week at 33.68 to 33.98¢

The U.S. Department of Agriculture announced the purchase late last week of an additional 546,000 lbs. of frozen carcass lamb for distribution to needy American families. Prices paid for Choice grade 55/65-lb. carcasses ranged from 33.69¢ to 33.98¢ per lb. and for Good grade under 55-lb. carcasses, 33.68¢ to 33.98¢ per lb.

Bids were accepted from four out of six firms which together had offered a total of 1,470,000 lbs. Purchases through last week brought to 11,928,000 lbs. of the meat bought at a cost of \$4,333,000 since the program began several weeks ago. Delivery will be from June 16 through July 1. Offers to sell will be invited until further notice.

F. I. SLAUGHTER BY REGIONS

United States federally inspected slaughter by regions in April, 1961, with totals compared, as reported in 000's by the USDA:

Region	Cattle	Calves	Hogs	Sheep
N. Atl. states ..	105	106	452	167
S. Atl. states ..	47	34	324	...
N.C. states-East ..	230	113	1,092	82
N.C. states-N.W. ..	483	46	1,945	349
N.C. states-S.W. ..	158	9	469	80
S. Central states ..	158	49	509	169
Mountain states ..	124	1	86	179
Pacific states ..	196	19	173	221
Totals, Apr. '61 ..	1,502	378	5,049	1,247
Totals, Apr. '60 ..	1,412	394	5,571	1,054

Other animals slaughtered under Federal inspection: April, 1961—horses, 2,883; goats 6,723; April, 1960—horses, 3,874; goats 4,883.

DOMESTIC SAUSAGE

Pork, sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll	35 @ 40
Pork saus. sheep cas.	51½ @ 62
in 1-lb. package	64 @ 70
Franks, sheep casing,	64 @ 70
in 1-lb. package	64 @ 70
Franks, skinless, 1-lb.	49½ @ 51½
Bologna, ring, bulk	50½ @ 55½
Bologna, a.c., bulk	40 @ 42
Smoked liver, n.c., bulk ..	55 @ 60
Smoked liver, a.c., bulk ..	40 @ 46
Polish sausage, self-service pack,	67 @ 74
New Eng., lunch spec.	64½ @ 71½
Olive loaf, bulk	47½ @ 54
Blood, tongue, n.c.	52½ @ 66
Blood, tongue, n.c.	47½ @ 64
Pepper loaf, bulk	51½ @ 68
Pickle & pimento loaf ..	44½ @ 54
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack, doz.	2.67 @ 3.60
New Eng. Lunch spec., sliced, 6, 7-oz. doz.	4.17 @ 4.92
Olive loaf, sliced, 6, 7-oz. doz.	3.02 @ 3.84
P.L. sliced, 6-oz. doz.	2.87 @ 4.80
P.&P. loaf, sliced, 6, 7-oz. dozen	2.87 @ 3.60

DRY SAUSAGE

(Lcl., lb.)	
Cervelat, hog bungs	1.11 @ 1.13
Thuringer	66 @ 68
Farmer	75 @ 77
Holsteiner	90 @ 92
Salami, B.C.	1.01 @ 1.03
Salami, Genoa style	1.11 @ 1.13
Salami, cooked	52 @ 54
Pepperoni	91 @ 93
Sicilian	1.05 @ 1.07
Goteborg	94 @ 96
Mortadella	77 @ 79

CHGO. WHOLESALE SMOKED MEATS

Wednesday, June 7, 1961	
Hams, to-be-cooked, (av.)	
14/16, wrapped	47
Hams, fully cooked,	48
14/16, wrapped	48
Hams, to-be-cooked,	45
16/18, wrapped	45
Hams, fully cooked,	46
16/18, wrapped	47
Bacon, fancy, de-rind,	47
Bacon, fancy, sq. cut, seedless, 10/12 lbs., wrapped ..	45
Bacon, No. 1 sliced, 1-lb. heat seal, self-service, pkg. 54	

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86 96
resifted	99 1.01
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	59 64
Ginger, Jamaica	45 50
Mace, fancy Banda	3.30 3.70
East Indies	2.55
Mustard flour, fancy ..	43
No. 1	38
West Indies nutmeg ..	1.60
Paprika, American, ..	55
No. 1	80
Paprika, Spanish, ..	63
Cayenne pepper	59
Pepper:	
Red, No. 1	61 66
Black	61 66
White	71 77

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.25 @ 1.50
Clear, 35/38 mm.	1.30 @ 1.50
Clear, 35/40 mm.	1.10 @ 1.40
Clear, 38/40 mm.	1.35 @ 1.60
Not clear, 40 mm./up ..	1.00 @ 1.10
Not clear, 40 mm./dn ..	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up ..	3.75 @ 3.85
Spec. wide, 2½-2½ in. ..	2.75 @ 3.00
Spec. med. 1½-2½ in. ..	1.85 @ 2.10
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted: (Each)	
7½ in./up, inflated ..	22
6½-7½ in., inflated ..	14
5½-6½ in., inflated ..	14
Pork casings: (Per hank)	
29 mm./down	5.75 @ 6.10
29/32 mm.	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.10 @ 4.50
38/42 mm.	3.30 @ 3.50
Hog bungs: (Each)	
Exp., 34 inch cut	66 @ 68
Export, 34 inch cut ..	60 @ 62
Large prime, 34 in.	46 @ 48
Med. prime, 34 in.	36 @ 38
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.50 @ 5.60
24/26 mm.	5.35 @ 5.50
22/24 mm.	4.25 @ 4.35
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.55 @ 1.65

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbls., del. or f.o.b. Chgo. 12.38	
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo. gran., carlots, ton ..	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo. ..	28.50
Sugar:	
f.o.b. spot, N.Y.	6.50
Refined standard cane gran., del'd. Chgo.	9.417
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.60
Dextrose, regular:	
Cerelose, (carlots, cwt.) ..	7.22
Ex-warehouse, Chicago ..	7.47

SEEDS AND HERBS

(lcl., lb.)	Whole	Ground
Caraway seed	28	33
Cominos seed	37	42
Mustard seed		
fancy	20	
yellow Amer.	20	
Oregano	37	46
Coriander		
Morocco, No. 1 ..	32	37
Marjoram, French ..	54	63
Sage, Dalmatian, ..		
No. 1	59	66

FRESH MEATS... Chicago and outside

CHICAGO

June 6, 1961

CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	36½ @ 37
Choice, 600/700	36½
Choice, 700/800	35
Good, 500/600	34
Good, 600/700	34½
Bull	33½
Commercial cow	30½
Canner-cutter, cow	31½

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl)	78 @ 91
Sq. chux, 70/80	30 @ 30½
Armchux, 80/110	28½ @ 29
Ribs, 25/35 (cl)	56 @ 60
Briskets, (cl)	24 @ 25
Navels, no. 1	13 @ 13½
Flanks, rough no. 1	14
Choice:	
Hindqtrs., 5/700	47½
Foreqtrs., 5/800	27 @ 27½
Rounds, 70/90 lbs.	45½ @ 46
Tr. loins, 50/70 (cl)	65 @ 71
Sq. chux, 70/90	30 @ 30½
Armchux, 80/110	28½ @ 29
Ribs, 25/30 (cl)	48 @ 52
Ribs, 30/35 (cl)	45 @ 47
Briskets, (cl)	24 @ 25
Navels, no. 1	13 @ 13½
Flanks, rough no. 1	14
Good (all wts.):	
Rounds	44 @ 45
Briskets	23 @ 25
Sq. chux	29 @ 30
Ribs	41 @ 42
Loins, trim'd.	58 @ 60

BEEF PRODUCTS

Tongues, No. 1, 100's	(lb.)
Tongues, No. 2, 100's	28½ @ 29m
Hearts, regular, 100's	26
Livers, regular, 100's	20m
Livers, selected, 35/50's 25	@ 25½n
Tripe, scalded, 100's	6
Tripe, cooked, 100's	8n
Lips, unscalded, 100's	14½n
Lips, scalded, 100's	15n
Melts	5¾
Lungs, 100's	5¾
Udders, 100's	5n

FANCY MEATS

corned, No. 1	33
corned, No. 2	33
Veal breads, 6/12-oz.	90
12-oz. up	130
Calif tongues, 1-lb./dn.	27

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat,	(lb.)
barrels	44
Bull meat, boneless	
barrels	45½
Beef trimmings,	
75/85's, barrels	34
85/90's, barrels	39
Boneless chucks,	
barrels	44
Beef cheek meat,	
trimmed barrels	35½n
Beef head meat, bbls.	29½n
Veal trimmings,	
boneless, barrels	44 @ 45

VEAL SKIN-OFF

Prime, 120/150	56 @ 57
Prime, 90/120	55 @ 57
Choice, 90/120	51 @ 52
Choice, 120/150	50 @ 52
Good, 90/150	47 @ 49
Commercial, 90/190	44 @ 46
Utility, 90/120	39 @ 41
Cull, 60/120	34 @ 35

BEEF HAM SETS

Insides, 12/up, lb.	53 @ 54
Outsides, 8/up, lb.	52 @ 53
Knuckles, 7½/up, lb.	53 @ 54

n-nominal, b-bid, a-asked

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles	San Francisco	No. Portland
	June 6	June 6	June 6
Choice, 5-600 lbs.	\$38.50 @ 39.50	\$ 40.00	\$40.00 @ 41.00
Choice, 6-700 lbs.	38.00 @ 39.00	38.00 @ 40.00	38.00 @ 40.00
Good, 5-600 lbs.	37.50 @ 38.50	38.00 @ 39.00	39.00 @ 40.50
Good, 6-700 lbs.	37.00 @ 37.50	37.00 @ 38.00	37.50 @ 40.00
Stand., 3-600 lbs.	36.50 @ 37.00	37.00 @ 37.50	36.00 @ 38.00
COW:			
Commercial, all wts.	31.00 @ 33.00	31.00 @ 33.00	32.00 @ 33.00
Utility, all wts.	30.00 @ 31.50	30.50 @ 32.00	29.00 @ 32.00
Canner-cutter	29.00 @ 31.00	30.00 @ 31.00	28.00 @ 32.00
Bull, util. & com'l.	36.00 @ 38.00	36.00 @ 38.00	38.00 @ 41.00
FRESH CALF:			
Choice, 200 lbs./down	45.00 @ 48.00	None quoted	44.00 @ 47.00
Good, 200 lbs./down	43.00 @ 46.00	42.00 @ 45.00	42.00 @ 45.00
LAMB (Carcass):			
	(Springs)	(Springs)	(Springs)
Prime, 45-55 lbs.	37.00 @ 40.00	37.00 @ 38.00	35.00 @ 37.00
Prime, 55-65 lbs.	35.00 @ 39.00	35.00 @ 36.00	None quoted
Choice, 45-55 lbs.	37.00 @ 40.00	37.00 @ 38.00	35.00 @ 37.00
Choice, 55-65 lbs.	35.00 @ 39.00	35.00 @ 36.00	None quoted
Good, all wts.	33.00 @ 37.00	32.00 @ 37.00	33.00 @ 37.00
FRESH PORK: (Carcass)			
	(Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	29.00 @ 29.50
LOINS:			
8-12 lbs.	44.00 @ 48.00	47.00 @ 48.00	45.00 @ 49.00
12-16 lbs.	44.00 @ 48.00	43.00 @ 47.00	43.50 @ 48.00
PICNICS:			
	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	34.00 @ 37.00	34.00 @ 36.00	32.00 @ 35.00
HAMS:			
12-16 lbs.	42.00 @ 46.00	46.00 @ 48.00	43.00 @ 50.00
16-20 lbs.	39.00 @ 45.00	43.00 @ 45.00	41.00 @ 48.00

THE NATIONAL PROVISIONER, JUNE 10, 1961

NEW YORK

June 7, 1961

CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds., 6/700	50 @ 58
Hinds., 7/800	50 @ 58
Rounds, cut across,	
flank off	48 @ 53
Rds., dia. bone, f.o.	49 @ 53
Short loins, untrim.	77 @ 88
Short loins, trim.	104 @ 135
Flanks	16 @ 20
Arm chucks	31 @ 35
Ribs	55 @ 63
Briskets	25 @ 34
Plates	15½ @ 26

Choice steer:	
Carcass, 6/700	40½ @ 42
Carcass, 7/800	39 @ 40½
Carcass, 8/900	38½ @ 39½
Hinds., 6/700	47 @ 52
Hinds., 7/800	46 @ 51
Rounds, cut across,	
flank off	47 @ 52
Rds., dia. bone, f.o.	48 @ 53
Short loins, untrim.	56 @ 65
Short loins, trim.	77 @ 97
Flanks	16 @ 20
Ribs	47 @ 53
Arm chucks	30 @ 35
Briskets	24 @ 33
Plates	15 @ 20

Good steer:	
Carcass, 5/600	38½ @ 39
Carcass, 6/700	38 @ 39½
Hinds., 6/700	45½ @ 49
Hinds., 7/800	45½ @ 49
Rounds, cut across,	
flank off	46 @ 51
Rds., dia. bone, f.o.	47 @ 51
Short loins, untrim.	50 @ 55
Short loins, trim.	60 @ 67
Flanks	16 @ 20
Ribs	45 @ 50
Arm chucks	30 @ 34

PHILA. FRESH MEATS

June 6, 1961

PRIME STEER:	(cl., lb.)
Carcass, 5/700	42 @ 42½
Carcass, 7/900	41 @ 42½
Rounds, flank off	49 @ 52
Ribs, 7-bone	55 @ 58
Loins, full, untr.	54 @ 58
Armchux, 5-bone	30 @ 33
Briskets, 5-bone	25 @ 28
CHOICE STEER:	
Carcass, 5/700	39½ @ 41
Carcass, 7/900	38½ @ 40½
Rounds, flank off	48 @ 51
Loins, full, untr.	49 @ 51
Loins, full, trim	61 @ 64
Ribs, 7-bone	48 @ 52
Armchux, 5-bone	30 @ 33
Briskets, 5-bone	25 @ 28
GOOD STEER:	
Carcass, 5/700	37½ @ 39
Carcass, 7/900	37 @ 39
Rounds, flank off	46 @ 48
Loins, full, untr.	46 @ 48
Loins, full, trim	58 @ 60
Ribs, 7-bone	45 @ 48
Armchux, 5-bone	30 @ 33
Briskets, 5-bone	25 @ 28

COW CARCASS:	
Comm'l., 350/700	32½ @ 34½
Utility, 350/700	32½ @ 34½
Can-cut, 350/700	32½ @ 34
VEAL CARC:	Choice Good
60/90 lbs.	n.q. @ 42 @ 44
90/120 lbs.	45 @ 48 @ 43 @ 45
120/150 lbs.	45 @ 48 @ 42 @ 45
SPRG. LAMB:	Ch & Pr. Good
35/45 lbs.	42 @ 45 @ 38 @ 41
45/55 lbs.	40 @ 42 @ 37 @ 40
55/65 lbs.	n.q. @ 35 @ 38

CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	19½
50% lean, barrels	21
80% lean, barrels	35½
95% lean, barrels	49
Pork head meat	30
Pork cheek meat	
trimmed, barrels	36
Pork cheek meat,	
untrimmed	34

FANCY MEATS

Veal breads, 6/12-oz.	(cl., lb.)
12-oz./up	105
Beef livers, selected	135
Beef kidneys	26
Oxtails, ¾-lb., frozen	19

VEAL SKIN-OFF

(Carcass prices, cl., lb.)	
Prime, 90/120	57 @ 61
Prime, 120/150	56 @ 59
Choice, 90/120	47 @ 51
Choice, 120/150	45 @ 50
Choice calf, all wts.	42 @ 45
Good, 60/90	42 @ 48
Good, 90/120	42 @ 48
Good, 120/150	42 @ 45
Good calf, all wts.	40 @ 43

CARCASS LAMB

Prime, 35/45	(cl., lb.)
Prime, 45/55	39 @ 42
Prime, 55/65	36½ @ 38
Choice, 35/45	33 @ 35
Choice, 45/55	39 @ 42
Choice, 55/65	36½ @ 38
Good, 45/55	29 @ 32
Good, 55/65	33 @ 36
Good, 55/65	27 @ 30

(Carcots, lb.)

Choice, 35/45	36 @ 40
Choice, 45/55	32 @ 34
Choice, 55/65	29 @ 32

CARCASS BEEF

(Carcots, lb.)	
Steer, choice, 6/700	39 @ 40
Steer, choice, 7/800	38 @ 39
Steer, choice, 8/900	37 @ 38
Steer, good, 6/700	37 @ 38
Steer, good, 7/800	35½ @ 37
Steer, good, 8/900	34½ @ 36

Phila., N. Y. Fresh Pork

PHILADELPHIA:	(cl., lb.)
Loins, reg., 8/12	45 @ 47
Loins, reg., 12/16	41 @ 43
Boston butts, 4/8	34 @ 35
Spareribs, 3 lb./dn	45 @ 48
Hams, sknd., 10/12	40½ @ 43
Hams, sknd., 12/14	38½ @ 41
Picnics, s.s., 6/8	26 @ 28
Picnics, s.s., 4/¾	27 @ 29
Beilles, 10/14	28 @ 30

NEW YORK:

(cl., lb.)	
Loins, reg., 8/12	42 @ 50
Loins, reg., 12/16	39 @ 42
Boston butts, 4/8	34 @ 38
Hams, sknd., 12/16	39 @ 46
Spareribs, 3 lb./dn	40 @ 47

CHGO. FRESH PORK AND PORK PRODUCTS

June 6, 1961

Hams, skinned, 10/12	39
Hams, skinned, 12/14	38
Hams, skinned, 14/16	37½
Picnics, 4/6 lbs.	25½
Pork loins, boneless	24½
Shoulders, 16/dn.	29
(Job lots, lbs.)	
Pork livers	15
Tenderloins, fresh, 10's	75
Neck bones, bbls.	8½ @ 9
Feet, s.c., bbls.	7 @ 8

OMAHA, DENVER MEATS

Omaha, June 7, 1961

(Carcass carlots, cwt.)	
Choice steer, 6/700	35.50 @ 36.50
Choice steer, 7/800	34.50 @ 35.50
Choice steer, 8/900	33.50 @ 34.00
Good steer, 6/700	33.50 @ 35.00
Good steer, 7/800	33.25 @ 34.25
Choice heifer, 5/700	35.00 @ 36.50
Good heifer, 5/700	33.50 @ 34.50
Cow, c & u.	29.25 @ 31.00
Pork loins, 8/12	38.00 @ 40.50
Bost. butts, 4/8	29.50 @ 31.50
Hams, sknd., 12/16	36.00 @ 38.50
Denver, June 6, 1961	
Choice steer, 7/800	34.50 @ 34.75
Choice steer, 8/900	33.00 @ 33.25
Good steer, 7/800	33.00
Good steer, 8/900	31.50 @ 32.50
Choice heifer, 6/800	34.50 @ 35.00

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlot basis, Chicago price zone, June 7, 1961)

SKINNED HAMS		BELLIES	
F.F.A. or fresh	Frozen	32 1/2 n	6/8
38 1/4	10/12	38 1/4	32 1/2 n
37	12/14	37	32 1/2
36 1/2	14/16	36 1/2	31
35 1/2	16/18	35 1/2	29@29 1/2
35 1/2	18/20	35 1/2	27@27 1/2
34	20/22	34	25
33 1/2	22/24	33 1/2	24 1/2
32a	24/26	32a	
31	25/30	31	
30	25/up, 2s in	30	

PICNICS		FAT BACKS	
F.F.A. or fresh	Frozen	Frozen or fresh	Cured
24 1/2	4/6	7 1/4 n	6/8
23 1/2	6/8	7 1/4 n	8/10
23 1/2	8/10	7 1/4 n	10/12
23 1/2	10/12	7 1/4 n	12/14
22 1/2	f.f.a 8/up 2s in	9 1/4 n	14/16
22 1/2	fresh 8/up 2s in	10 1/2 n	16/18
		12 1/2 n	18/20
		12 1/2 n	20/25

FRESH PORK CUTS		OTHER CELLAR CUTS	
Job Lot	Car Lot	Frozen or fresh	Cured
41@41 1/2	Loins, 12/dn	16 1/2	Sq. Jowls, boxed
37@37 1/2	Loins, 12/16	12	Jowl Butts, loose
34	Loins, 16/20	12 1/2	Jowl Butts, boxed
33	Loins, 20/up		
31@31 1/2	Butts, 4/8		
30 1/2	Butts, 8/12		
30 1/2	Butts, 8/up		
43	Ribs, 3/dn		
30	Ribs, 3/5		
23	Ribs, 5/up		

DRUM LARD FUTURES

FRIDAY, JUNE 2, 1961

	Open	High	Low	Close
July	10.42	10.47	10.40	10.40
Sept.	10.62	10.62	10.58	10.57a
Oct.	10.45	10.45	10.40	10.40a
Nov.	9.82	9.82	9.80	9.80
Dec.	10.50	10.50	10.50	10.50

Sales: 1,440,000 lbs.

Open interest at close, Thurs., June 1: July, 302; Sept., 129; Oct., 14; Nov., 3, and Dec., 26 lots.

MONDAY, JUNE 5, 1961

	July	10.30	10.30	10.05	10.10a
Sept.	10.52	10.52	10.20	10.20b	
Oct.	10.10	10.10	10.00	10.00	
Nov.	9.75	9.75	9.15	9.50	
Dec.	10.15	10.25	10.05	10.25b	

Sales: 5,560,000 lbs.

Open interest at close, Fri., June 2: July, 309; Sept., 125; Oct., 16; Nov., 4, and Dec., 25 lots.

TUESDAY, JUNE 6, 1961

	July	10.00	10.00	9.75	9.80b
Sept.	10.15	10.20	10.00	10.07a	
Oct.	9.90	10.00	9.87	9.90a	
Nov.	9.45	9.57	9.30	9.50a	
Dec.	10.20	10.20	9.70	10.02b	

Sales: 5,640,000 lbs.

Open interest at close, Mon., June 5: July, 305; Sept., 128; Oct., 38; Nov., 17, and Dec., 29 lots.

WEDNESDAY, JUNE 7, 1961

	July	9.80	10.00	9.80	10.00b
Sept.	10.07	10.22	10.07	10.22b	
Oct.	10.02b	
Nov.	9.62b	
Dec.	10.20	10.32	10.20	10.32	

Sales: 2,280,000

Open interest at close, Tues., June 6: July, 299; Sept., 140; Oct., 45; Nov., 45, and Dec., 44 lots.

THURSDAY, JUNE 8, 1961

	July	10.00	10.10	9.95	10.02b
Sept.	10.22	10.25	10.15	10.20	
Oct.	10.05b	
Nov.	9.70b	
Dec.	10.35	10.35	10.27	10.35b	

Sales: 1,800,000

Open interest at close, Wed., June 7: July, 290; Sept., 144; Oct., 45; Nov., 45, and Dec., 43 lots.

PORK AVERAGES LOWER; MINUS MARGINS WIDER

(Chicago costs, credits and realizations for Monday and Tuesday)

The bearish tendency which plagued the pork market this week wrought havoc to cut-out margins. Mark-downs on lean pork and on some fat cuts, coupled with the upward adjustments in price quotations on live hogs, pushed margins back near to their broad minus positions of last week.

	Value —180-220 lbs.—		Value —220-240 lbs.—		Value —240-270 lbs.—	
	per cwt.	per cwt. fin. yield	per cwt.	per cwt. fin. yield	per cwt.	per cwt. fin. yield
Lean cuts	\$11.26	\$16.24	\$10.66	\$15.02	\$10.08	\$14.18
Fat cuts, lard	5.09	7.31	5.03	7.15	4.48	6.21
Ribs, trimms., etc.	2.27		2.05	2.85	1.92	2.67
Cost of hogs	17.31		16.95		16.25	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.80		2.55		2.30	
TOTAL COST	20.19	29.05	19.58	27.58	18.63	26.06
TOTAL VALUE	18.62	26.80	17.74	25.02	16.48	23.06
Cutting margin	—1.57	—2.25	—1.84	—2.56	—2.15	—3.00
Margin last week	—1.15	—1.67	—1.43	—1.98	—1.90	—2.64

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
June 6	June 6	June 6	June 6
1-lb. cartons	15.50@18.00	16.00@20.00	15.00@19.00
50-lb. cartons & cans	15.00@17.00	16.00@19.00	None quoted
Tierces	15.00@16.00	15.00@17.00	14.00@16.00

PACKERS' WHOLESALE LARD PRICES

	Wednesday, June 7, 1961
Refined lard, drums, f.o.b. Chicago	\$12.12
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.62
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.62
Leaf, kettle rendered, drums, f.o.b. Chicago	13.12
Lard flakes	12.87
Standard shortening, North & South, delivered	21.50
Hydrogenated shortening, N. & S. drums, del'd.	21.75

VEGETABLE OILS

Wednesday, June 7, 1961

	Crude cottonseed oil, f.o.b. Texas	13 3/4@13 3/4 n
	Southeast Valley	13 3/4 n
	Corn oil in tanks, f.o.b. Decatur	17 1/2 a
	Soybean oil, f.o.b. mills	12 @20 n
	Cocunut oil, f.o.b. Pacific Coast	11 1/4 n
	Peanut oil, f.o.b. mills	15 3/4 a
	Cottonseed foots: Midwest, West Coast	1 1/2
	East	1 1/2
	Soybean foots: Midwest	1 1/2

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
June 2	10.50n	9.00	11.25n
June 5	10.25n	8.75	11.12n
June 6	10.00n	8.62	11.00n
June 7	10.20n	8.75	11.25n
June 8	10.20n	8.75	11.25

Note: add 1/2¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN

RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended June 3, 1961, was 14.7, the U. S. Department of Agriculture has reported. This ratio compared with the 14.6 ratio for the preceding week and 13.6 a year ago. These ratios were calculated on the basis of No. 3 yellow corn, selling at \$1.134, \$1.134 and \$1.227 per bu. during the three periods, respectively.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	June 2, 1961	June 3, 1960
P.S. lard (a)	5,119,344	5,907,900
P.S. lard (b)	40,000	
D.R. lard (a)	6,160,648	1,594,161
D.R. lard (b)		911,363
TOTAL LARD	11,319,992	8,413,424
(a) Made since Oct. 1, 1960.		
(b) Made previous to Oct. 1, 1960.		

SLICED BACON

Sliced bacon production for the week ended May 20 amounted to 19,808,765 lbs., according to the U.S. Department of Agriculture.

Meat Index Stronger

The decline in meat prices appears to have been checked in the week ended May 30 as the average wholesale price index rose to 92.1 from 91.6, a 15-month low established for the previous week. Meanwhile, the average primary market price index held steady at 118.9. The same indexes for the corresponding week last year were 97.5 and 119.7 per cent, respectively, on the basis of the 1947-49 average of 100 as calculated by the Bureau of Labor Statistics, Washington, D. C.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, June 7, 1961

BLOOD		
Unground, per unit of		
ammonia, bulk	6.00@	6.25n
DIGESTER FEED TANKAGE MATERIALS		
Wet rendered, unground, loose		
Low test	6.75@	7.00n
Med. test	6.50@	6.75n
High test	6.00@	6.25n

PACKINGHOUSE FEEDS		
	Carlots, ton	
50% meat, bone scraps, bagged	\$92.50@	100.00
50% meat, bone scraps, bulk	90.00@	92.50
60% digester tankage, bagged	92.50@	100.00
60% digester tankage, bulk	90.00@	92.50
80% blood meal, bagged		132.50
Steamed bone meal, 50-lb. bags		100.00
(specially prepared)		95.00
60% steamed bone meal, bagged		

FERTILIZER MATERIALS		
Feather tankage, ground,		
per unit ammonia (85% prot.)	*5.00@	5.25
Hoof meal, per unit ammonia	†6.50@	6.75

DRY RENDERED TANKAGE		
Low test, per unit protein	1.65@	1.70n
Medium test, per unit prot.	1.60@	1.65n
High test, per unit prot.	1.50@	1.55n

GELATIN AND GLUE STOCKS		
Bone stock, (gelatin), ton		18.50
Jaws, feet (non gel) ton	5.00@	7.50
Trim bone, ton	7.00@	11.00
Pigskins (gelatin) lb. (cl)	8@	8½
Pigskins, smoked, edible (cl)		17½n

ANIMAL HAIR		
Winter coil-dried,		
c.a.f. mid-east, ton	60.00@	80.00
Winter, coil-dried, mid-west, ton	65.00@	70.00
Cattle switches, piece	1@	2½
Summer processed (Apr.-Oct.)		
gray, lb.	6@	7

*Del. midwest, †del. mid-east, n—nom., a—asked

TALLOW and GREASES

Wednesday, June 7, 1961

Buying inquiry last Thursday on inedible fats was ¼¢ under the last traded levels, and, as a consequence, some producers reduced their asking prices to 7½¢ on bleachable fancy tallow, c.a.f. Chicago, or ½¢ lower. Several tanks of choice white grease, all hog, traded at 7½¢, delivered Chicago. Edible tallow was available at 9¢, c.a.f. Chicago, at 8½¢, f.o.b. River, and 8¼¢, f.o.b. Denver; buyers were quiet and kept a close watch on the loose lard market which was working lower. Special tallow was offered at 6½¢, and yellow grease at 6½¢, c.a.f. Chicago.

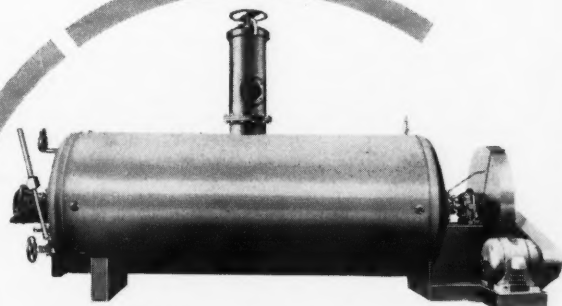
On Friday, bleachable fancy tallow moved at 7@7½¢, c.a.f. Chicago, and the price depended on the quality of stock. No. 1 tallow and yellow grease sold at 6¼¢, special tallow at 6½¢, and choice white grease, all hog, at 7¾¢, all c.a.f. Chicago. Edible tallow sold early on Friday at 8¾¢, c.a.f. Chicago, and later in the day upwards of 10 tanks traded at 8½¢, also c.a.f. Chicago. Edible tallow was

offered at 8½¢, f.o.b. River, and at 8¢, f.o.b. Denver, but unsold.

Edible tallow was offered early in the new week at 8¼¢, f.o.b. River, and at 8½¢, delivered Chicago. Some bleachable fancy tallow traded at 7¢, c.a.f. Chicago. On Tuesday, a good movement of edible tallow was reported. Some sold at 8½¢, c.a.f. Chicago, and at 7½¢, f.o.b. River. Edible tallow was also offered at 7¾¢, f.o.b. Denver. In moderate trading, some bleachable fancy tallow sold at 7¢, special tallow at 6½¢, and yellow grease at 6¼¢, all c.a.f. Chicago. Bleachable fancy tallow met inquiry at 7¾@7½¢, c.a.f. East; the outside price was for high titre stock. Choice white grease, all hog, sold at 7¼¢, c.a.f. Chicago. A tank of edible tallow changed hands at 7¾¢, f.o.b. Denver.

The inedible fats market indicated decided weakness at midweek as the users turned deaf ears to the high offers submitted; the lower thinking by the consumers was brought about by the reports of bleachable fancy tallow trading at 6¾¢, c.a.f. Chicago for deferred shipment. Some bleachable fancy tallow sold early at 6¾¢,

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special tallow at 6 $\frac{3}{8}$ ¢, and yellow grease at 6 $\frac{1}{8}$ ¢, c.a.f. Chicago.

Later, additional movement was recorded on bleachable fancy tallow at 6 $\frac{3}{4}$ ¢, on special tallow at 6 $\frac{1}{4}$ ¢, and on No. 1 tallow and yellow grease at 6¢, all c.a.f. Chicago. Choice white grease, all hog, was reported as available at 7¢, also c.a.f. Chicago. Edible tallow changed hands at 7 $\frac{1}{2}$ ¢, f.o.b. Denver, 7 $\frac{3}{4}$ ¢, f.o.b. River, and at 8 $\frac{1}{4}$ ¢, c.a.f. Chicago. Bleachable fancy tallow was bid at 7 $\frac{1}{4}$ ¢, c.a.f. New York, for stock out of the West, and it was also reported that some sold at 7@7 $\frac{1}{8}$ ¢, c.a.f. East, and the movement was out of eastern points, short freight haul.

TALLOW: Wednesday's quotations: edible tallow, 7 $\frac{3}{4}$ ¢, f.o.b. River, and 8 $\frac{1}{4}$ ¢, Chicago basis; original fancy tallow, 7¢; bleachable fancy tallow, 6 $\frac{3}{4}$ ¢; prime tallow, 6 $\frac{1}{2}$ ¢; special tallow, 6 $\frac{1}{4}$ ¢; No. 1 tallow, 6¢, and No. 2 tallow, 5 $\frac{1}{2}$ ¢.

GREASES: Choice white grease, all hog, 7¢; B-white grease, 6 $\frac{1}{4}$ ¢; yellow grease, 6¢, and house grease was quoted at 5 $\frac{3}{4}$ ¢.

EASTERN BY-PRODUCTS

New York, June 7, 1961

Dried blood was quoted today at \$5 per unit of ammonia. Wet rendered tankage was listed at \$5.25@6 per unit of ammonia and dry rendered tankage was priced at \$1.55@1.65 per protein unit.

CHICAGO HIDES

Wednesday, June 7, 1961

BIG PACKER HIDES: About 100,000 hides were sold last week, with most selections registering $\frac{1}{2}$ ¢ advances. Native steers and branded steers were in best demand and export demand was noted for the light and ex-light natives of late salting. About 23,000 River and low freight heavy native steers, May-June take-off, and about 10,000 light and ex-lights sold at 20 $\frac{1}{2}$ ¢ and 22¢, respectively. River heavy natives sold at 15¢, and low freight stock at 15 $\frac{1}{2}$ ¢. About 15,000 butt-brands sold $\frac{1}{2}$ ¢ higher at 12 $\frac{1}{2}$ ¢, and 18,000 Colorados moved at 11 $\frac{1}{2}$ ¢, also up $\frac{1}{2}$ ¢. Heavy native cows moved lightly at 16 $\frac{1}{2}$ ¢, River-St. Paul, with about 1,000 low freight stock at 17¢, both up $\frac{1}{2}$ ¢. About 800 Austin light natives sold at 18 $\frac{1}{2}$ ¢, and 1,000 Evansville's at 21¢, both sales $\frac{1}{2}$ ¢ higher. Northern and Southwestern branded cows sold fairly well. About 20,000 Northerns sold at 15¢, and Southwesterns at 16¢, or $\frac{1}{2}$ ¢ higher. About 500 Ft. Worth branded bulls, April-forward, sold at a price of 8 $\frac{1}{2}$ ¢.

The market was slow as the new week opened, but on Tuesday, several cars of River light and ex-light native steers sold steady at 20 $\frac{1}{2}$ @22¢. Light inquiry was evident in heavy native steers and branded steers at steady levels. At midweek, a moderate trade took place in the heavy native steers, butt-branded steers and in Colorado steers at steady prices. Inquiry continued light for the cow selections. Volume for the week, through Wednesday, was estimated at about 30,000 pieces.

Late Wednesday, a packer's association sold several thousand heavy native steers at 15¢ and 1,000 heavy native cows at 16 $\frac{1}{2}$ ¢, both sales $\frac{1}{2}$ ¢ lower. In addition, one large producer also sold a few cars of heavy native cows and steers at $\frac{1}{2}$ ¢ decline, along with a few cars of branded steers at steady prices.

SMALL PACKER AND COUNTRY HIDES: Activity was restricted in the Midwestern small packer market, with buyers easing their asking prices in most instances, although some extra choice lots were bringing top prices. Some 60 down plump, 52-lb. averages, sold at 17 $\frac{1}{4}$ ¢, Chicago freight basis; also a car of 65 down, 54/55's, mostly plumps, sold at 16 $\frac{1}{2}$ ¢, Chicago freight basis. The 60/62-lb. allweights were nominally steady at 13@14¢, as were 50/52's at 16@16 $\frac{1}{2}$ ¢, f.o.b. basis. Some 52-lb. locker-butchers sold earlier in the week at 14¢, Chicago basis, as did some 58's at 13¢. At midweek, however, 52/54's were reported available at 13@13 $\frac{1}{2}$ ¢, f.o.b. shipping points. The 50/52 renderers were pegged at 12@12 $\frac{1}{2}$ ¢, and the same average No. 3's were nominal at 10¢. Choice, trimmed Northern horse hides were quoted steady at 7.25@7.50, f.o.b. basis; ordinary lots at 5.50@6.00.

CALFSKINS AND KIPSKINS: Late last week, a large independent producer moved several packs of Southwestern kips and overweights at 4¢ decline, or at 50¢ and 40¢, respectively. The big packer calf market was slow, with last sales of lightweights at 60¢, and heavies at 62 $\frac{1}{2}$ ¢. At midweek, an independent reported selling light and heavy calf at 55¢. Small packer allweight calf was slow and nominal at 41@43¢, as were all-weight kips at 39@40¢. Country all-weight calf was easy and nominal at 28@29¢, as were allweight kips at 24@25¢. Big packer regular slunks were reported at 1.80.

SHEEPSKINS: Trading continued draggy in shearlings, with a few sales of Northwestern-River No. 1's at .60@.80, quality and points considered. No. 2's were about steady at .45@.55, while an occasional sale of

No. 3's was noted at .30. Southwestern No. 1's were quoted at 1.15@1.20, while No. 2's were unchanged at .55@.65 in the Southwest. May production wool pelt last sold at 2.40@2.50, per cwt., liveweight. Sales of Western and Southwestern lambs were reported at 2.00@2.75 each, selected. Full wool dry pelts sold this week at .18@.19. Fall clips were steady, Northern-Rivers at 1.50@1.65, and Southwesterns at 1.75. Pickled skins were firm, lambs at 5.00@5.25, and sheep at \$6.00@6.50. Some new crops moved at 11.50, with 12.00 asked later.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, June 7, 1961	Cor. date 1960
Lgt. native steers	...	20 $\frac{1}{2}$	21 @ 21 $\frac{1}{2}$ n
Hvy. nat. steers	15 @ 15 $\frac{1}{2}$	14	@ 14 $\frac{1}{2}$
Ex. lgt. nat. steers	...	22	23n
Butt-brand. steers	...	12 $\frac{1}{2}$	12 $\frac{1}{2}$
Colorado steers	...	11 $\frac{1}{2}$	11
Hvy. Texas steers	...	12n	12n
Light Texas steers	...	18 $\frac{1}{2}$ n	19n
Ex. lgt. Texas steers	...	20 $\frac{1}{2}$ n	19n
Heavy native cows	16 $\frac{1}{2}$ @17n	16	@ 16 $\frac{1}{2}$
Light nat. cows	18 $\frac{1}{2}$ @21n	18 $\frac{1}{2}$ @19 $\frac{1}{2}$ n	
Branded cows	15 @ 16n	14 $\frac{1}{2}$ @15n	
Native bulls	...	11n	10 $\frac{1}{2}$ @11n
Branded bulls	...	10n	9 $\frac{1}{2}$ @10n
Calfskins:			
Northern, 10/15 lbs.	...	55	57 $\frac{1}{2}$ n
10 lbs./down	...	55	55n
Kips, Northern native, 15/25 lbs.	...	51n	45n
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	13 @ 14n	12 $\frac{1}{2}$ @13n	
50/52-lb. avg.	16 @ 16 $\frac{1}{2}$ n	15 $\frac{1}{2}$ @16n	
SMALL PACKER SKINS			
Calfskins, all wts.	...	43	@ 45n
Kipskins, all wts.	...	36	@ 38n
SHEEPSKINS			
Packer shearlings:			
No. 1	.60 @ .80	1.80 @ 2.15	
No. 2	.45 @ .55	1.40 @ 1.70	
Dry Pelts	.18 @ .19	.23n	
Horsehides, untrim.	8.00 @ 8.50n	10.00 @ 10.50n	
Horsehides, trim.	7.25 @ 7.50n	10.00n	

N. Y. HIDE FUTURES

Friday, June 2, 1961				
	Open	High	Low	Close
July	17.20	17.20	17.20	17.02b-.10a
Oct.	17.10	17.10	16.95	16.95b-.90a
Jan.	16.90b	16.90b	16.85b	16.85b-.85a
Apr.	16.80b	16.82	16.82	16.75b-.85a
July	16.65b	16.60b-.80a
Sales: 12 lots.				
Monday, June 5, 1961				
July	17.12	17.12	17.00	17.01b-.05a
Oct.	16.95b	16.93	16.85	16.86b-.91a
Jan.	16.70b	16.76b-.87a
Apr.	16.53b	16.77	16.72	16.68b-.78a
July	16.50b	16.60	16.60	16.60
Sales: 21 lots.				
Tuesday, June 6, 1961				
July	16.85b	16.91	16.90	16.83b-.90a
Oct.	16.75b	16.80	16.75	16.80-.75
Jan.	16.50b	16.65b-.72a
Apr.	16.51b	16.55b-.62a
July	16.40b	16.45b-.55a
Sales: 6 lots.				
Wednesday, June 7, 1961				
July	16.70b	16.85	16.78	16.82
Oct.	16.75b	16.75	16.73	16.75
Jan.	16.55b	16.65b-.70a
Apr.	16.50b	16.55b-.62a
July	16.25b	16.35b-.52a
Sales: 13 lots.				
Thursday, June 8, 1961				
July	16.80b	16.85	16.70	16.70-.71
Oct.	16.80	16.80	16.75	16.75
Jan.	16.60b	16.68	16.68	16.68
Apr.	16.55b	16.58b-.65a
July	16.40b	16.43b-.60a
Sales: 36 lots.				

THE NATIONAL PROVISIONER, JUNE 10, 1961

LIVESTOCK MARKETS... Weekly Review

Latest Inspection Shows Garbage Hog Feeding Premises Down; Fewer Animals Also Involved

Feeding of garbage to hogs was carried on less extensively in April than in March, according to the Animal Disease Eradication Division, U.S. Department of Agriculture. Of the 48 continental states covered in the report, the number of garbage feeding premises dropped from 380 in March to 352 in April, while the number of hogs fed raw garbage decreased from 32,392 in February to 21,110 in March, the last two months for which records were available.

Three states had clean records after discovering violations earlier. Maine disposed of five premises in violation, while Maryland and Wyoming each had one premise in violation. Massachusetts eliminated 21 premises in violation and reduced the number of hogs being fed raw garbage by about half. Connecticut reported 14 fewer premises feeding raw garbage, with only five in violation.

World Cattle Increase to 1,011,000,000 in '60; Hogs Show Decreases in North America, Asia

The world's bovine population rose to an estimated record 1,011,000,000 head last year, the Foreign Agricultural Service has reported. The estimate for last year represented an increase of about 5,000,000 head over the 1959 count and a 100,000,000-head increase over the 1951-55 average.

During 1960, cattle numbers increased about 3 per cent in both South America and Oceania, 2 per cent in eastern Europe, western Europe and the Soviet Union and 1 per cent in Africa. On the other hand, small decreases took place in North America and Asia.

The world's hog population, which had been increasing for several years, decreased somewhat in 1960. The world total at the beginning of this year was 463,000,000 head, or about 9,000,000 fewer than a year earlier. The major areas showing decreases were North America and Asia, whereas numbers were up in all other areas.

Denver Yards to Start Sheep Auctions June 14

The Denver Union Stock Yard Co., in its continuing program of improving its marketing facilities, has announced that on Wednesday, June 14, a sheep auction program will be launched in a specially designed sheep pavilion now under construction. The company indicated that packers and other interests at the market have long sought a sheep auction there. Jim Wingate will be auctioneer. No private treaty sales of sheep will be conducted on Wednesdays since all sheep will be sold at auction on that day.

LIVESTOCK RECEIPTS AT 55 MARKETS

A summary of receipts of livestock at 55 public markets, April, 1961 and 1960, as reported by the U. S. Department of Agriculture:

	CATTLE			CALVES		
	Salable receipts	Total receipts	Local slaughter	Salable receipts	Total receipts	Local slaughter
Apr. 1961 ..	1,169,518	1,371,462	687,827	136,047	169,199	70,010
Apr. 1960 ..	1,180,091	1,370,967	675,010	161,747	197,798	79,593
4 mo. 1961 ..	4,890,071	5,625,247	2,838,008	631,416	766,545	303,880
4 mo. 1960 ..	5,035,454	5,737,343	2,899,480	694,917	833,350	346,989
5-yr. av. (Apr. 1956-60) ..	1,340,456	1,563,185	839,946	209,158	266,917	139,841
	—SHEEP AND LAMBS—					
	Salable receipts	Total receipts	Local slaughter	Salable receipts	Total receipts	Local slaughter
Apr. 1961 ..	1,684,658	2,247,971	1,513,207	542,682	987,673	548,137
Apr. 1960 ..	1,932,311	2,578,006	1,780,283	495,456	901,833	462,537
4 mo. 1961 ..	7,828,504	9,597,791	6,525,860	2,349,125	3,764,418	2,182,127
4 mo. 1960 ..	8,326,728	11,271,147	7,744,051	2,180,961	3,660,935	1,970,942
5-yr. av. (Apr. 1956-60) ..	1,996,862	2,721,889	1,943,940	546,809	1,007,546	544,568

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, June 5, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200					\$17.00-17.25
200-220	\$17.50-17.65			\$16.75-17.25	17.00-17.25
220-240				16.75-17.25	17.00-17.25
U.S. No. 2:					
180-200					16.75-17.00
200-220					16.75-17.00
220-240					16.75-17.00
240-270					16.75-17.00
U.S. No. 3:					
200-220	16.75-17.00				16.50-16.75
220-240	16.25-17.00	\$16.25-16.75	\$16.25-16.50		16.25-16.75
240-270	15.75-16.50	15.75-16.50	15.75-16.25		15.75-16.50
270-300	15.25-16.00	15.50-16.00	14.75-15.50		15.25-16.00
U.S. No. 1-2:					
180-200	17.00-17.60	17.50-17.75	16.50-16.75	16.50-17.00	17.00-17.25
200-220	17.00-17.60	17.50-17.75	16.75-17.00	14.00-14.75	17.00-17.25
220-240	16.75-17.50	17.00-17.65	16.75-17.00	16.75-17.25	17.00-17.25
U.S. No. 2-3:					
200-220	16.75-17.15	17.00-17.25	16.25-16.65	16.25-16.50	16.50-16.75
220-240	16.25-17.15	16.50-17.25	16.25-16.65	16.25-16.50	16.50-16.75
240-270	15.75-17.00	16.00-16.50	15.75-16.50	15.75-16.50	15.75-16.50
270-300	15.25-16.00	15.75-16.25	15.00-15.75	15.00-16.00	15.25-16.00
U.S. No. 1-2-3:					
180-200	16.85-17.35	16.75-17.65	16.25-16.75	16.00-16.75	16.50-16.75
200-220	16.85-17.35	17.00-17.65	16.50-16.75	16.50-17.00	16.50-16.75
220-240	16.50-17.25	16.50-17.25	16.50-16.75	16.50-17.00	16.50-16.75
240-270	16.00-17.10	16.25-16.75	16.00-16.75	15.75-16.75	15.75-16.75
SOWS:					
U.S. No. 1-2-3:					
180-270	14.50-14.75		14.50-15.00	14.50-15.00	15.00-15.25
270-330	14.25-14.75		14.50-15.00	14.50-15.00	15.00-15.25
330-400	13.75-14.75	14.00-15.25	13.75-14.50	14.00-14.75	14.00-15.25
400-550	13.25-14.00	13.00-14.25	13.00-14.25	13.25-14.25	13.50-14.25

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:		23.75-25.50	23.25-24.25	23.50-24.00	
900-1100		23.25-25.75	23.25-24.25	23.00-24.00	
1100-1300		22.50-25.75	22.75-24.00	22.25-24.00	
Choice:					
700-900	22.50-24.25	22.75-24.25	22.00-23.50	22.00-23.50	22.00-23.50
900-1100	22.50-24.25	22.75-24.25	22.00-23.50	22.00-23.50	22.00-23.50
1100-1300	22.00-24.00	22.25-23.75	22.00-23.25	21.50-23.50	21.50-23.50
1300-1500	21.50-23.50	21.50-23.25	21.75-23.00	20.75-23.25	21.50-22.50
Good:					
700-900	21.25-22.75	20.75-23.00	20.75-22.25	20.00-22.25	20.50-22.00
900-1100	20.75-22.50	20.75-23.00	20.75-22.25	20.00-22.25	20.50-22.00
1100-1300	20.50-22.50	20.50-22.75	20.75-22.00	19.50-22.00	20.50-22.00
Standard, all wts. ..	21.00-22.50	19.25-21.00	18.00-21.00	18.00-19.75	18.50-20.50
Utility, all wts. ..	20.75-22.50	18.50-19.25	17.50-18.25	16.50-18.00	17.00-18.50

HEIFERS:

Prime:			23.00-23.50	23.50-24.00	
900-1100					
Choice:					
700-900	22.00-23.50	22.50-23.75	22.00-23.25	22.00-23.50	22.25-23.50
900-1100	21.75-23.50	22.25-23.75	22.00-23.25	22.00-23.50	22.25-23.50
Good:					
600-800	20.50-22.25	20.50-22.50	20.75-22.25	20.00-22.50	20.50-22.25
800-1000	19.75-21.75	20.00-22.50	20.75-22.25	20.00-22.50	20.50-22.25
Standard, all wts. ..	18.00-20.00	18.50-20.75	18.00-20.75	18.00-20.00	18.50-20.50
Utility, all wts. ..	16.50-18.50	16.50-18.50	17.50-18.25	17.50-18.25	16.50-18.50
COWS, all wts.:					
Commercial	16.00-17.50	15.00-17.50	16.50-17.50	16.50-17.25	16.50-17.00
Utility	16.00-17.25	15.25-17.50	16.25-17.25	16.00-16.75	16.00-16.50
Cutter	14.25-16.25	15.50-17.50	15.50-16.50	15.75-16.75	15.00-16.50
Canner	13.50-14.50	14.00-16.25	14.50-15.75	15.00-16.25	14.00-15.00

BULLS (Yrs. Excl.) All Weights:

Commercial	18.00-20.50	18.00-21.25	18.00-20.00	18.00-20.50	17.50-19.00
Utility	18.00-20.50	19.00-21.25	18.00-20.50	18.00-20.25	18.50-20.50
Cutter	16.00-18.00	18.00-20.50	16.50-19.00	17.00-18.00	16.00-17.50
VEALERS, All Weights:					
Ch. & pr. ..	27.00	30.00		30.00	29.00-32.00
Std. & gd. ..	18.00-23.00	19.00-29.00		19.00-26.00	21.00-29.00
CALVES (500 lbs. down):					
Choice	21.00-24.00				22.00-24.00
Std. & gd. ..	15.00-22.00				17.00-23.00

SHEEP & LAMBS:

LAMBS (110 lb. down):					
Prime	18.50-19.00	19.50	18.50-19.25	18.00-19.25	19.00
Choice	18.00-18.50	19.00-19.50	17.25-18.50	17.00-19.25	18.50
Good	17.00-18.00	18.00-19.00	16.25-17.25		
YEARLINGS (shorn):					
Prime		16.00	15.25-16.00	16.00	15.00-15.25
Choice	14.50	16.00	14.00-15.25	14.00-15.50	14.00-15.00
Good	13.50-14.50	14.50-16.00	13.00-14.00		13.00-14.00
EWES (shorn):					
Gd. & ch. ..	3.50-4.50	4.00-5.00		3.75-4.75	2.50-4.00
Cull & util. ..	3.00-4.50	4.00-4.50	2.00-4.25	2.50-4.50	2.00-3.00

CORN BELT DIRECT TRADING

Des Moines, June 7—
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200-220	16.00	17.00
U.S. No. 1, 220-240	15.80	16.75
U.S. No. 2, 200-220	15.75	16.50
U.S. No. 2, 220-240	15.50	16.35
U.S. No. 2, 240-270	14.85	16.00
U.S. No. 3, 200-220	15.50	16.00
U.S. No. 3, 220-240	15.30	15.85
U.S. No. 3, 240-270	14.70	15.60
U.S. No. 3, 270-300	14.25	15.00
U.S. No. 1-2, 200-220	16.00	16.75
U.S. No. 1-2, 220-240	15.80	16.50
U.S. No. 2-3, 200-220	15.75	16.40
U.S. No. 2-3, 220-230	15.50	16.25
U.S. No. 2-3, 240-270	14.85	15.85
U.S. No. 2-3, 270-300	14.35	15.35
U.S. No. 1-3, 180-200	14.75	16.25
U.S. No. 1-3, 200-220	15.75	16.50
U.S. No. 1-3, 220-240	15.50	16.35
U.S. No. 1-3, 240-270	14.85	16.00

SOWS:		Cwt.
U.S. No. 1-3, 270-330	13.60	15.15
U.S. No. 1-3, 330-400	13.10	14.65
U.S. No. 1-3, 400-550	12.25	14.15

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
	est.	actual	actual
June 1	55,000	73,000	68,000
June 2	47,000	38,000	44,000
June 3	34,000	28,000	28,000
June 5	66,000	63,000	55,000
June 6	70,000	Hol.	50,000
June 7	60,000	85,000	49,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, June 6, were as follows:

CATTLE:		Cwt.
Steers, choice	\$22.00/23.00
Steers, good	20.50/22.00
Heifers, gd. & ch.	20.00/23.00
Cows, util. & com'l.	16.00/17.50
Cows, can. & cut.	14.00/16.50
Bulls, util. & com'l.	17.75/20.00
Vealers, choice	28.00
Calves, gd. & ch.	20.00/24.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/240	none qtd.
U.S. No. 3, 220/240	15.00/16.25
U.S. No. 3, 270/300	15.25/15.75
U.S. No. 1-2, 180/200	16.50/17.00
U.S. No. 1-2, 200/220	16.50/17.25
U.S. No. 1-2, 220/240	16.50/17.25
U.S. No. 2-3, 200/220	16.25/16.50
U.S. No. 2-3, 220/240	16.25/16.50
U.S. No. 2-3, 240/270	15.75/16.50
U.S. No. 2-3, 270/300	15.25/15.75
U.S. No. 1-3, 180/200	16.25/16.75
U.S. No. 1-3, 200/220	16.25/16.75
U.S. No. 1-3, 220/240	16.25/16.75
U.S. No. 1-3, 240/270	15.75/16.50
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.75/15.00
330/440 lbs.	14.00/14.75
400/550 lbs.	13.25/14.00
LAMBS:		Cwt.
Choice & prime	17.50/18.75
Good & choice	17.00/17.50

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, June 6, were as follows:

CATTLE:		Cwt.
Steers, choice	\$22.75/23.25
Steers, std. & gd.	none qtd.
Heifers, gd. & ch.	20.00/23.00
Cows, utility	16.50/17.65
Cows, can. & cut.	14.00/16.50
BARROWS & GILTS:		Cwt.
U.S. No. 1-2, 200/250	17.25/17.50
U.S. No. 1-3, 190/250	16.75/17.25
U.S. No. 2-3, 200/260	16.00/16.75
SOWS:		Cwt.
U.S. No. 2-3, 310/400	14.00/14.75
U.S. No. 2-3, 450/555	13.50/14.25
LAMBS:		Cwt.
Choice & prime	18.50/19.50
Yrlgs., shorn	16.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, June 6, were as follows:

CATTLE:		Cwt.
Steers, choice	\$22.50/23.50
Steers, good	20.50/22.00
Heifers, choice	21.50/23.25
Cows, cut. & util.	14.50/17.00
Cows, canner	14.00/15.00
Bulls, util. & com'l.	18.50/21.50
VEALERS:		Cwt.
Choice	29.50
Good & choice	24.50/29.00
Stand. & good	20.00/20.50
BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/200	none qtd.
U.S. No. 1, 200/220	17.50/17.75
U.S. No. 3, 200/220	16.50/16.75
U.S. No. 3, 220/240	16.25/16.50
U.S. No. 3, 240/270	15.75/16.25
U.S. No. 3, 270/300	15.50/15.75
U.S. No. 1-2, 180/200	17.25/17.50
U.S. No. 1-2, 200/220	17.25/17.50
U.S. No. 1-2, 220/240	16.85/17.50
U.S. No. 2-3, 200/220	16.75/17.00
U.S. No. 2-3, 220/240	16.50/17.00
U.S. No. 2-3, 240/270	15.85/16.50
U.S. No. 2-3, 270/300	15.50/16.00
U.S. No. 1-3, 180/200	16.75/17.25
U.S. No. 1-3, 200/220	17.00/17.25
U.S. No. 1-3, 200/240	16.50/17.25
U.S. No. 1-3, 240/270	16.00/16.85
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.75/15.00
330/440 lbs.	13.75/14.75
400/550 lbs.	13.25/14.00
LAMBS:		Cwt.
Choice & prime	17.75/18.50
Good	15.00/16.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, June 6, were as follows:

CATTLE:		Cwt.
Steers, choice	\$22.00/23.50
Steers, good	20.00/22.00
Heifers, gd. & ch.	20.50/22.00
Cows, utility	16.00/17.00
Cows, can. & ct.	14.00/16.00
Bulls, util. & com'l.	17.50/19.50
VEALERS:		Cwt.
Good & choice	25.00/28.00
Calves, gd. & ch.	21.00/24.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/220	16.40/16.50
U.S. No. 1, 220/240	16.50/16.75
U.S. No. 3, 200/220	15.75/16.25
U.S. No. 3, 220/240	15.00/16.00
U.S. No. 3, 240/300	14.75/15.25
U.S. No. 1-2, 180/200	16.00/16.50
U.S. No. 1-2, 200/220	16.25/16.50
U.S. No. 1-2, 220/240	16.25/16.50
U.S. No. 2-3, 200/220	16.00/16.25
U.S. No. 2-3, 220/240	16.00/16.25
U.S. No. 2-3, 240/270	15.50/16.00
U.S. No. 2-3, 270/300	14.75/15.50
U.S. No. 1-3, 180/200	16.00/16.50
U.S. No. 1-3, 220/240	16.00/16.50
U.S. No. 1-3, 240/270	15.50/16.25
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.00/14.75
330/400 lbs.	13.50/14.50
400/550 lbs.	13.00/13.75
LAMBS:		Cwt.
Choice & prime	18.00/18.75
Yrlgs., shorn	13.75/14.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, June 6, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$22.00/23.25
Steers, util. & std.	19.00/21.50
Heifers, gd. & ch.	21.00/23.00
Cows, utility	14.50/17.00
Cows, can. & cut.	12.00/16.50
Bulls, util. & com'l.	20.00/21.00
VEALERS:		Cwt.
Choice	30.00
Good & choice	25.00/29.00
Calves, gd. & ch.	20.00/24.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/210	none qtd.
U.S. No. 1-2, 190/230	17.25/17.50
U.S. No. 2-3, 190/230	16.75/17.25
U.S. No. 2-3, 230/260	16.00/16.75
SOWS, U.S. No. 2-3:		Cwt.
300/400 lbs.	13.50/14.00
400/600 lbs.	12.50/13.00
LAMBS:		Cwt.
Choice & prime	18.50/19.75
Good & choice	16.00/18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended June 3, 1961 (totals compared), as reported by the U.S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	10,493	9,278	38,168	33,462
Baltimore, Philadelphia	7,428	1,492	24,130	3,438
Cincy., Cleve., Detroit, Indpls.	18,279	4,906	100,982	11,204
Chicago area	14,740	4,209	31,531	5,606
St. Paul-Wis. areas ²	23,776	11,682	83,837	11,744
St. Louis area ³	9,620	1,486	62,779	4,082
Sioux City-So. Dak. area ⁴	24,223	84,886	9,189
Omaha area ⁵	35,563	87	67,717	13,458
Kansas City	14,003	29,072
Iowa-So. Minnesota ⁶	24,870	1,417	213,614	24,652
Louisville, Evansville,
Nashville, Memphis	5,824	2,383	39,529
Georgia-Florida-Alabama area ⁷	9,146	3,762	21,294
St. Joseph, Wichita, Okla. City	17,872	765	36,957	10,096
Ft. Worth, Dallas, San Antonio	14,234	3,838	12,540	51,421
Denver, Ogden, Salt Lake City	22,741	189	12,472	28,248
Los Angeles, San Fran. areas ⁸	24,812	1,960	23,291	35,600
Portland, Seattle, Spokane	7,246	172	16,102	6,090
GRAND TOTALS	284,870	47,626	896,901	248,290
TOTALS SAME WEEK 1960	274,195	55,824	883,180	205,204

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended May 27, compared with same week in 1960, as reported to the Provisioner by the Canada Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	All wts.	1961	Gd. & Ch.	1961	Grade B	1961	Handyweights	1961
Calgary	\$20.45	\$19.95	\$25.70	\$24.30	\$19.30	\$23.30	\$20.90
Lethbridge	20.40	19.90	19.32	23.36	19.50	\$16.50
Edmonton	20.50	19.90	28.50	30.00	19.50	23.05	22.00	17.50
Regina	20.75	19.50	26.50	29.25	20.35	23.50
Moose Jaw	20.75	19.50	25.00	29.00	19.85	23.50
Saskatoon	21.10	19.50	27.00	28.00	20.50	24.10	17.00
Pr. Albert	20.30	19.25	26.25	28.00	19.70	23.60
Winnipeg	21.80	20.78	31.60	31.16	20.93	24.10	17.50
Toronto	22.50	22.58	31.32	31.00	23.06	26.50	24.50	21.00
Montreal	22.95	23.00	25.70	25.05	24.35	26.91

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended June 3:

	Cattle	Calves	Hogs
Week ended June 3 (estimated)	3,700	13,700
Week previous (six days)	4,211	17,192
Corresponding week last year	3,071	13,157

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended May 27, compared:

		Week ended May 27	Same week 1960
CATTLE			
Western	Canada	18,048	16,119
Eastern	Canada	15,369	17,341
Totals	33,417	33,460
HOGS			
Western	Canada	46,098	54,882
Eastern	Canada	50,639	61,117
Totals	96,737	115,999
All hog carcasses graded			
		107,536	126,394
SHEEP			
Western	Canada	1,751	1,608
Eastern	Canada	3,210	2,103
Totals	4,961	3,711

The Meat Trail...



USE OF HUMANE slaughter methods for handling and dispatching of food animals wins American Humane Association's Seal of Approval for The Sugardale Provision Co., Canton, O. Shown at presentation of award are (l. to r.): William L. Lavin, Sugardale executive vice president; Arthur Lavin, vice president for sales and advertising; Leo B. Lavin, president; T. V. Gibbs of Stark County Humane Society, and Dr. R. Alexander of the Animal Protective League.

S. R. (Cy) Smith Succeeds Oris V. Wells as AMS Chief

SYLVESTER RICHARD (Cy) SMITH, director of the Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, has been named administrator of the Agricultural Marketing Service, succeeding ORIS V. WELLS, who resigned to accept a post with the United Nations. ROY W. LENNARTSON will continue as deputy administrator of the AMS.

Smith joined the USDA in 1934 as an economic analyst and has served in the Fruit and Vegetable Division since 1938. Other major units of the AMS include the Livestock Division headed by DAVID M. PETTUS and the Packers and Stockyards Division headed by HOWARD J. DOGGETT. The new AMS administrator will serve under Assistant Secretary of Agriculture JOHN DUNCAN.

JOBS

Swift & Company, Chicago, has appointed new sales managers at five sales units. They are: B. H. COWART, Nashville, Tenn.; T. V. CECIL, Birmingham, Ala.; D. E. TINDOL, Decatur, Ala.; A. V. FOX, Brooklyn, and R. C. SOWERBY, Reading, Pa.

JOHN D. PETRY has been transferred to the Denver plant of Wilson & Co., Inc., Chicago, as manager. Petry, formerly manager of Wilson's plant

at Kansas City, Kan., succeeds R. R. MINTER at Denver. Minter has been named operations manager at the firm's South Omaha plant. Petry has been with Wilson since 1950.

JOHN R. PAUL, assistant to the operations manager at the Madison, Wis., plant of Oscar Mayer & Co., has been promoted to operations manager. Paul joined the Chicago meat packing firm in 1953 as a foreman at the Chicago plant and was transferred in 1954 to the



J. R. PAUL

Madison plant, where he held a number of supervisory production positions until being promoted to production superintendent in 1958. He was named as assistant to the operations manager earlier this year. Before joining Oscar Mayer, Paul, who was graduated from St. Ambrose College, Davenport, Ia., and attended law school at Georgetown University, served with the Federal Bureau of Investigation for 14 years.

RICHARD V. WARREN has been named head lamb and sheep buyer at the Armour and Company plant in St. Joseph, Mo. Warren succeeds JAMES KEHOE, who has been trans-

ferred to the firm's Denver operation. Warren joined Armour at Omaha in 1942 and has been a lamb and sheep buyer on both the Denver and Chicago livestock markets.

PLANTS

Swine Promoters, Inc., Dunn, N. C., has started selling bonds and capital stock in the \$500,000 meat packing plant to be built at Dunn by Swine Promoters and leased to Dunn Meat Packers, Inc. The new plant, which will have a capacity to handle 3,000 hogs and about 500 head of cattle per day, is expected to be in operation this fall. The bonds are in \$100 denomination and purchasers of the bonds, which pay 6 per cent interest, are required to purchase one \$10 share of capital stock with each bond. GUYTON SMITH, president of Swine Promoters, Inc., said that of the approximate \$500,000 minimum cost of the plant, \$220,000 must come from local participation.

Four executive promotions at Samuels & Co., Inc., Dallas, have been announced by SAMUEL M. ROSENTHAL, president. RUBE ROSENTHAL, vice president, was elected executive vice president, and ROBERT A. GENDRON, WILLIAM O. WOOD, JR., and TOM W. JOYNER, JR., were elected vice presidents of the Samuels organization.

Grote & Weigel, Inc., Bloomfield, Conn., sausage manufacturer, has gone into full production at its new



SUPERIOR SERVICE Award is presented to Robert H. Philbeck (right), chief staff officer for chemical control section of Meat Inspection Division, USDA, for "his exceptional initiative, competence and knowledge in establishing a program of determining safety and acceptability of plastic and synthetic film materials used in meat industry." Secretary of Agriculture Orville L. Freeman presents award in Washington, D. C.

plant at 76 Granby st. The new facility, which contains about 16,000 sq. ft. of floor space, is of pre-stressed concrete T beams with tiled floors throughout the building. This move represents the fourth new home for the company, which was started in 1890 in Rockville, Conn., by the late JOHN W. GROTE, who was later joined by his brother-in-law, HENRY WEIGEL, now president of the firm.

MELVIN HARRIS, owner of Sherman Slaughtering Co., Sherman, Tex., has purchased Southern Packing Co., Inc., Denison, Tex., a subsidiary of Southern Ice Co., Dallas, and has moved his Sherman operation to the newly-acquired Denison plant, which will operate as Sherman Slaughtering Co. Harris, who has owned and operated the Sherman facility for the past 10 years, has leased the building and equipment from Southern Ice.

Carson Packing Co., Philadelphia, has been purchased by Tenax, Inc., which operates a freezer food service plan. Carson Packing, which produces chipped beef, had a sales volume of \$1,800,000 in 1960 and Tenax had a sales volume of \$5,427,229 for the same year.

Clare Packing Co. recently celebrated the grand opening of its new plant on Fourth st. in Clare, Mich. The building formerly occupied by the firm was destroyed by fire last January.

Owens Country Sausage Co., Inc., Richardson, Tex., will build a new plant on a 60-acre site which was recently rezoned for industrial use in north Richardson.

The sales and distribution services of the Memphis sales unit of Swift & Company, Chicago, have been consolidated with those of the Swift plant at East St. Louis, Ill. The consolidation will provide more efficient service to Memphis customers with direct delivery from the Illinois plant, according to GARLAND RUSSELL, manager of Swift's East St. Louis plant. The Memphis unit will maintain its sales staff, and B. M. GAITHER will go to Memphis from East St. Louis to direct the food stores sales unit. Operations for hotel, restaurant and institutional orders will be continued at Memphis under the management of STEWART RODENHISER.

TRAILMARKS

In behalf of the National Association of Hotel and Restaurant Meat Purveyors, URBAN N. PATMAN of Urban N. Patman, Inc., Vernon, Cal.,



GOLD INSIGNIA OF HONOR, Austria's highest decoration, is presented to Anton Rieder (seated, second from left), president of Coast Packing Co., Los Angeles, for his contributions to Austrian orphanages. Shown are (seated, l. to r.): Dr. Rufus B. Von Kleinsmidt, president emeritus of University of Southern California; Rieder; Mrs. Frederick Waller, and Dr. Wilfried Platzler, Austrian ambassador to United States. Standing (l. to r.): Dr. F. Waller, Austrian Counsel-General to U.S.; Eugene D. Flaherty, vice president of American President Lines; Mrs. Robert D. Kleist; Robert D. Kleist, president of Foreign Trade Association, and Counsel-General Waller's son, Frederick, jr., shown at testimonial.

presented this year's scholarship award to a student in the culinary arts department of the Los Angeles Trade Technical College. The winning student was FRED HILL.

SUJAN KUMER SOURI, a native of India, is serving as an industrial trainee at Sucher Packing Co., Dayton, O., where he is studying pork processing methods so that he can apply the methods wherever feasible to a meat processing plant in India. Souri, who is a graduate of Rutgers University, says "while there is sentiment against killing and eating of beef in India, there is no religious ban against other meats, such as pork and mutton. It is the cost factor that prevents the eating of meat." He intends to return to India this month for 10 weeks to see if any procedures he has learned so far can be applied.

The South St. Paul, Minn., plant of Swift & Company, Chicago, was given recognition at the Minnesota Safety Council's annual award dinner held recently in St. Paul. The council cited various firms for their safety records during the past year.

Schludenberg-Kurdle Co., Inc., Baltimore, has announced the acquisition of the Brooks Nagel Feed Mill at Harmony, Md. BROOKS NAGEL will continue as general manager of the plant, which will be known as Harmony Milling Co., Inc. The Baltimore meat packing firm also owns Cordova Poultry Plant, Cordova,

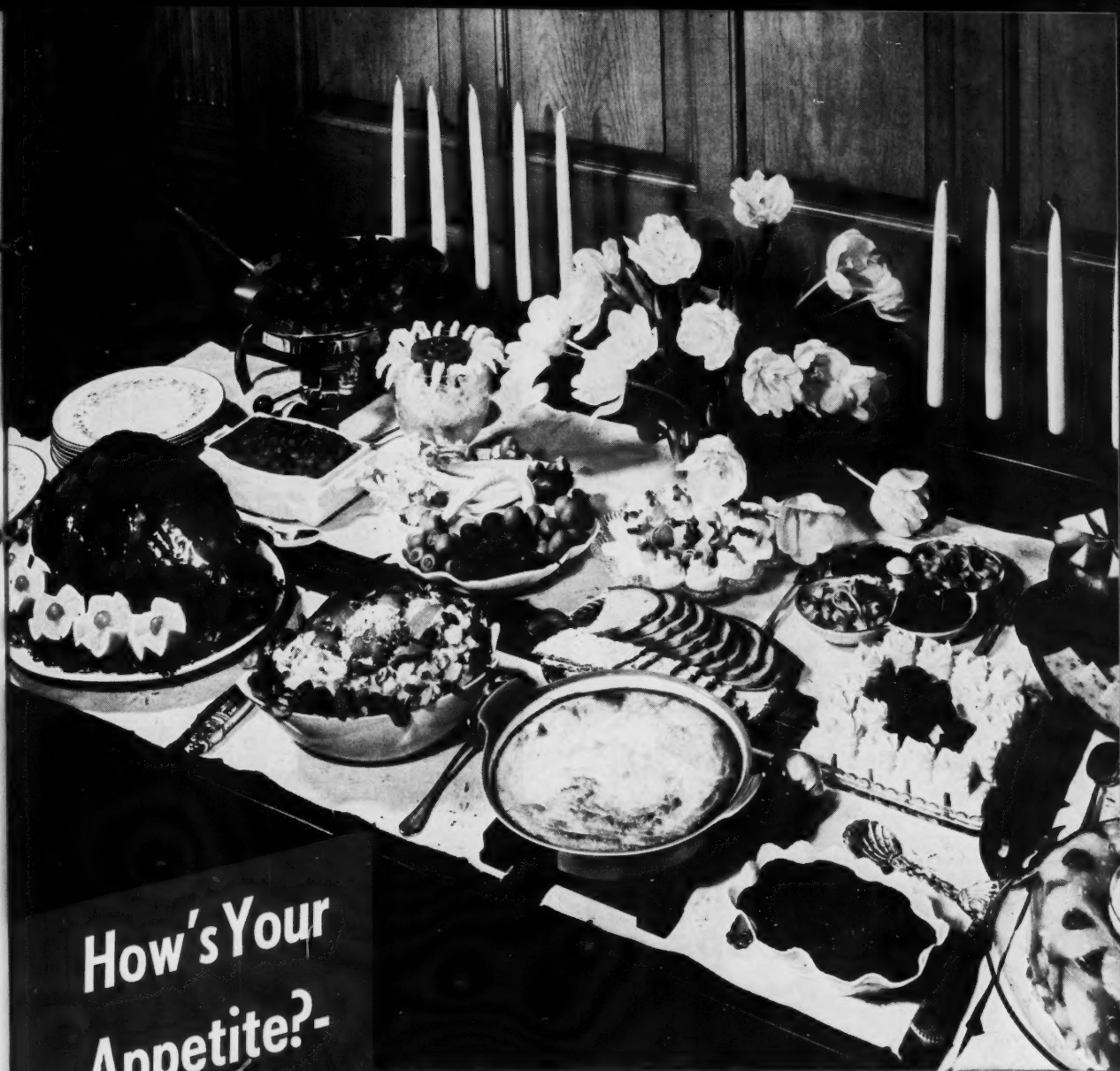
Md., Wye Mills Livestock Buying Station in Queen Anne's County and Great Meadows Farm in Talbot County, Md.

Three veterans of Swift & Company retired June 1 from the firm's Omaha plant with service totaling 111 years, Omaha plant manager K. M. COUGHENOUR announced. They are: MRS. ANTON S. POVONDRA, who closed a 48-year service record at the Omaha plant; AUGUST C. OFFERJOST, who completed a 30-year sales career with Swift (he also worked for 15 years at the Independent Packing Co. of St. Louis before Swift acquired the firm in 1931), and MIKE SEBEL, who has 33 years of service.

Neuhoff Packing Co., Nashville, Tenn., a subsidiary of Swift & Company, Chicago, has introduced its first major package design change in more than 50 years. The design has been changed from the orange and black hickory limb format to a new red, yellow and blue package design with a reproduction of ANDREW JACKSON as the Old Hickory trademark.

GEORGE G. ABRAHAM has announced his resignation as president and a director of Illinois Packing Co., Chicago. Abraham said that an announcement of his future plans will be made soon.

GEORGE M. FOSTER, chairman of the board of John Morrell & Co., Chicago, was awarded a centennial



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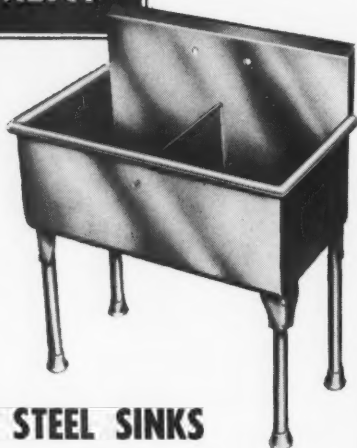
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THE NATIONAL PROVISIONER, JUNE 10, 1961

medal by Augustana College at that school's commencement exercises in Sioux Falls, S.D. College officials said the award was conferred on Foster "because of the contribution he has made to the economic development of the Sioux Falls community and region through John Morrell & Co. . . and contribution and service to the field of business management."

Eastern Brokerage Co., Philadelphia meat brokerage firm, has announced the appointments of SAMUEL SCHWARTZ and JOSEPH KEANE to its staff.

DR. MILLARD M. WOODS, inspector in charge at the Portland, Ore., station of the Meat Inspection Division, U.S. Department of Agriculture, has retired after more than 45 years of federal service. Dr. Woods began his government career in 1914 and held appointments in the Bureau of Chemistry and the War Department before obtaining the degree of doctor of veterinary medicine. He subsequently



DR. WOODS

held positions with the MID at Omaha, Neb.; Raleigh, N.C.; Mason City, Ia.; Fargo, N.D.; Albany, N.Y.; Waterloo, Ia., and Cleveland.

Peter Eckrich & Sons, Inc., Fort Wayne, Ind., has opened a new sales distribution center in Freeland, Mich. The sausage manufacturing firm leased the Freeland facility for a three-year period.

T. H. BROECKER, chairman of the board of The Klarer Co., Louisville, was elected vice president of the Louisville Credit Men's Association.

Dr. HORMOZ BROUMAN, director of research at Stark, Wetzel & Co., Inc., Indianapolis, has left the firm to join North American Laboratory Co., Inc., Indianapolis, as vice president in charge of research development and production.

EDWARD W. OLSZEWSKI has joined the sales staff of Berth. Levi & Co., Inc., Chicago. Olszewski was formerly assistant secretary-treasurer of American Packing Co., St. Louis.

To stimulate summer sales, Hygrade Food Products, Inc., Montreal, Que., Canada, is offering a three-piece barbecue set for \$1.00 and any Hygrade wrapper. The barbecue set consists of a fork, spatula and skewer, all about 2-ft. long and manu-

factured of tempered aluminum with polished hardwood handles. The campaign, which is to cover the province of Quebec, will be given added emphasis by special backing boards inserted in frankfurter packages, which will give details of the premium offer.

The appointment of JAMES D. STIMPSON as a consultant on meat distribution to the National-American Wholesale Grocers' Association has been announced by NAWGA president WALTER F. WHITTIER. The appointment becomes effective July 1. Stimpson, who formerly was a technical specialist with NAWGA, operates his own consultation business under the name of Meat Operations Advisory Service, Chicago.

JAMES BURRAN, Clovis, N.M., architect, was named by the Clovis City Commission to design the meat packing plant to be built by the city for Swift & Company, Chicago.

DEATHS

T. E. (TIM) SULLIVAN, director of the division of food and drugs, Indiana State Board of Health, has passed away.

JOSEPH LUCHSINGER, 50, a partner in Prairie Maid Meat Products Co., Lincoln, Neb., died recently.

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P&S Is Growing Stronger

[Continued from page 18]

believe it is possible that a purchase of livestock by a packer from a dealer operating in commerce may constitute a purchase in commerce under the broad Title I "current of commerce" clause. The clause says a transaction in respect to any article "shall be considered to be in commerce if such article is part of that current of commerce usual in the livestock and meat packing industries. . . ."

Most federally inspected meat packing and processing plants, of course, come under P&S jurisdiction since most ship across state lines. P&S requires evidence of interstate movement, however, so the fact that a plant has federal inspection does not mean automatically that it is subject to the P&S Act.

"PREPARING" MEATS: A number of meat purveyors and other wholesalers have been surprised to learn that they are considered "packers" under the P&S Act. As noted earlier, the definition includes a firm "manufacturing or preparing meats or meat food products for sale or shipment in commerce."

Explained Lee D. Sinclair, deputy director of the P&S Division: "We have generally considered the word 'manufacturing' in its relation to the word 'meats' as including the steps necessary from slaughtering to the production of meat in salable form and in relation to the words 'meat food products' as including all necessary processing. The word 'preparing,' however, lacks any clear-cut definition as used in the Act and has not been interpreted, to the best of my knowledge, in any administrative or court decision involving the Act.

"In view of the history behind the Act, we believe

that Congress intended the word 'preparing' to be used in a broad sense rather than in a limited or restricted sense merely restating or explaining the word 'manufacturing.' If we are correct in this interpretation, the word 'preparing' would include such functions as slicing, cutting, or breaking meats or meat food products without necessarily changing their composition or identifiable characteristics in order to make the product ready for sale or shipment in commerce. In line with this interpretation, we believe that the practices of wholesalers who perform such functions as preparing meat for sale or shipment in commerce by boning, trimming and cutting it into salable cuts would be covered under the Act."

Sinclair said it also is possible that a purveyor who buys his products from a packing company subject to the P&S Act may be a "packer" because the product he processes is in the current of commerce. However, he added, this question is open to argument.

Some chain store operators, such as American Stores Co., Food Fair Stores and National Tea Co., come under the P&S Act because they buy livestock in commerce for purposes of slaughter, Sinclair pointed out. Others, such as A&P, Safeway, Kroger and First National, are covered because they operate processing plants or major distribution centers where meat is processed or prepared for distribution to their stores.

A large number of other firms handling meat or poultry or their by-products in commerce are not subject to the Act, Sinclair observed. "Meat brokers, meat wholesalers and meat retailers who do not prepare meat for sale or shipment will not, in most instances, be subject to the Act even though they may have shipped in interstate commerce," he noted. "If such firms do engage

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in interstate commerce, they are probably subject to the provisions of the Federal Trade Commission Act," the P&S deputy director added.

COVERAGE CONTINGENT: Title II of the P&S Act says that a person engaged in the business of manufacturing or preparing livestock products (other than meats and meat food products) for sale or shipment in commerce, or of marketing meats, meat food products, livestock products, dairy products, poultry, poultry products or eggs in commerce is considered a "packer" only if such person also is engaged in the business (a) of buying livestock in commerce for purposes of slaughter, or (b) of manufacturing or preparing meats or meat food products for sale or shipment in commerce, or has any interest in such business as (a) or (b), or a packer engaged in (a) or (b) owns any interest in such livestock product or marketing business, or if 20 per cent or more of the control of such company is owned by a person controlling 20 per cent or more of a packer engaged in (a) or (b).

The term "meat food products" means "all products and by-products of the slaughtering and meat packing industry—if edible." Thus, a firm engaged solely in the inedible rendering or the hide business is not subject to the Act unless it is affiliated with a company that is covered. Renderers of edible product, however, are subject if the commerce requisite is met.

(In the opinion of this writer, a Federal Trade Commission hearing examiner recently gave too broad a construction to the word "packer" in his initial decision in the Plumrose case, involving the New York-based distributor of Danish canned meats. The distributor is a wholly-owned subsidiary of P. & S. Plum, Ltd., Danish packing company with headquarters in Copenhagen. In dismissing for lack of jurisdiction an FTC complaint that Plumrose, Inc., granted illegal promotional allowances,

the FTC examiner held that the New York concern is a "packer" and subject to the exclusive jurisdiction of the Secretary of Agriculture because it is owned by a "packer" within the meaning of the P&S Act. If the parent is a "packer" within the meaning of the Act, it would seem to follow that the USDA has jurisdiction over the firm in Denmark—a power that Congress obviously cannot confer.)

Rates and registration chief Jones suggested that persons who feel they may be subject to the Act but who have not submitted inquiry forms to the Packers and Stockyards Division should do so.

For most packers operating under P&S jurisdiction, their apparent contact with the Act has been confined to such requirements as filling out an annual report of operations, having their livestock scales tested regularly and having their livestock buyers registered with the P&S Division, explained Glenn G. Bierman, chief of the packer branch.

Authority to require annual and/or special reports is contained in Section 6 of the Federal Trade Commission Act, which is incorporated in the P&S Act. By Section 10 of the FTC Act, also made part of the P&S law, failure to file any report within 30 days after notice of default subjects the defaulter to a forfeiture of \$100 a day, recoverable in a civil suit brought by the Department of Justice at the request of P&S. Two southern packers who contested P&S jurisdiction and failed to file annual reports were defendants last year in suits brought in U. S. District Court for the northern district of Georgia. On April 18, 1960, compromise settlements were obtained in both cases and each defendant was fined \$500.

(EDITOR'S NOTE: The next article, which will appear in an early issue, will discuss what happens when a packer steps out of bounds.)

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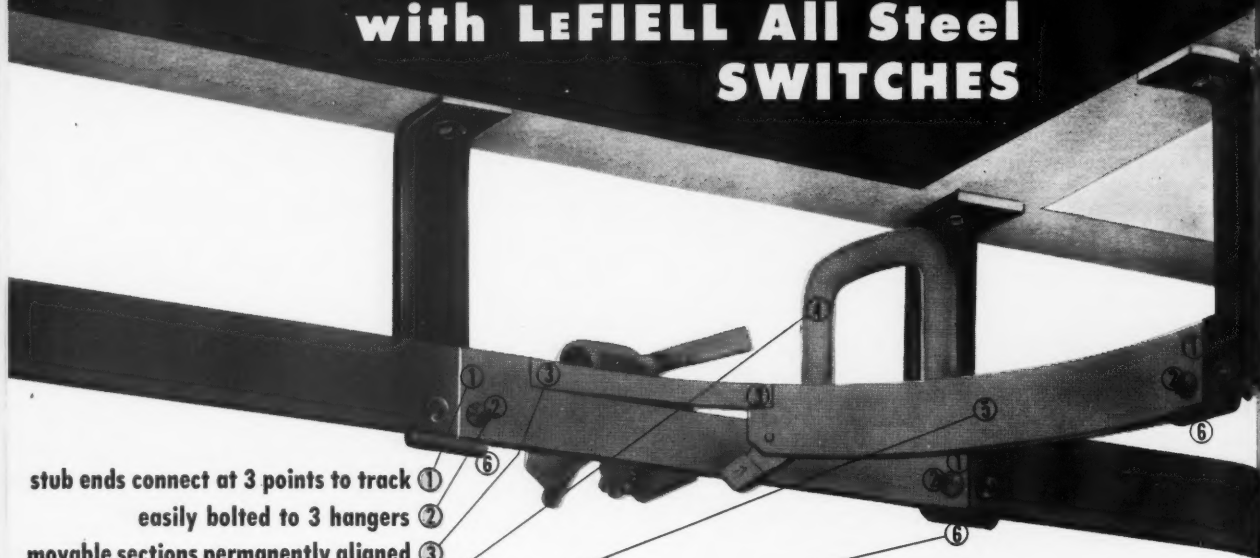
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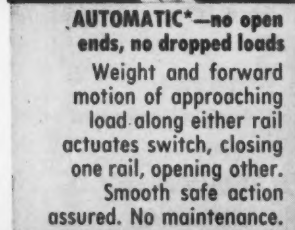
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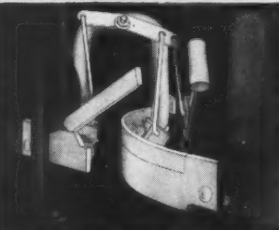
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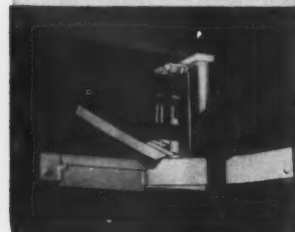
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Swift & Company Plant Liquidation Sale
Cleveland, Ohio.

Below is a list of some of the many fine items of equipment now available.

- C-2006—HOG RESTRAINER: air operated...\$1,250.00
- C-2007—HOG SHACKLE WHEEL: 12" dia., 6-hooks, Anco, 5 HP.\$500.00
- C-2013—HEAD SPLITTER: (Beef) Boss, 5 HP. \$1,150.00
- C-2031—CASING STRIPPER: Anco, 30" rolls, open end, 1/2 HP. motor.....\$275.00
- C-2035—CHITTERLING WASHERS: (2) stainless, 12" long x 25" x 56" high, 1/4 HP.ea. \$1,250.00
- C-2042—HEAD SPLITTER: Boss, 5 HP.\$1,150.00
- C-2043—TRIPE WASHER: Globe, 3' x 3' drum, 3/4" perforations, 2 HP. mtr.\$475.00
- C-2048—NECK SCRUBBER: Anco, 1/2 HP.\$100.00
- C-2096—CASING STRIPPER: Globe, 45" rolls, 2 HP. mtr.\$325.00
- C-2149—FORK LIFT TRUCK: Moto-Elec.\$375.00
- C-2151—SMOKEHOUSES: (6) stainless steel, cabinet type, 2-rails, 4-sets doors 41" x 97", 7/5" floor to rail, 14" x 14" inside, Powers Controls.ea. \$4,500.00
- C-2171—SCALE: Toledo Bench mdl. 1821A, 200# x 1/2" dial, w/25# tare & 100# capacity beams, with stand\$175.00
- C-2230—SCALE: (Rail) Toledo mdl. 31-2122FD, 500# x 1/2" dial, 100# tare & 200# cap. beams.\$150.00
- C-2267—TY-LINKER: mdl. 122ACL\$1,200.00
- C-2305—VOTATOR: mdl. S918, w/extra motor shaft & cylinder\$4,000.00
- C-2391—UNIT COOLER: Buildice, size 1260, direct expansion ammonia\$750.00
- C-2394—GRINDER: Anco, 40 HP. mtr., w/St. Louis head\$1,200.00
- C-2445—SMOKEHOUSE CAGES: 5-sta., 41" sticks, 54" high, 54 1/2" long, 42" wide.\$30.00
- C-2487—CUTTER: Buffalo #60, center unload, w/50 HP. mtr., 2-extra sets knives.\$600.00
- C-2494—CHOP-CUT: Boss mdl. 70-6, "J" knives, 60 HP. motor\$3,000.00
- C-2505—VACUUM PUMP: Ingersoll-Rand, 12 x 6, 10 HP. mtr.\$550.00
- C-2562—VACUUM MIXER: Boxx size N-40, w/hand tilt bowl, 15 HP. mtr.\$1,150.00
- C-2607—BACON PRESS: Anco mdl. 801.\$2,650.00
- C-2609—BACON SLICER: Anco mdl. 827.\$3,750.00
- C-2610—BACON WRAPPING CONVEYOR: stainless steel spring type, 6-sta., 173" long x 8" wide x 3' high, 1/2 HP.\$1,150.00
- C-2678—WRAPPER: Bacon Pkg. Mchy. mdl. FB-1\$2,650.00
- C-2678—SHRINK TUNNEL: Cry-O-Vac mdl. SCG, steam heat\$650.00
- C-2815—STUFFER: Randall 400#, w/piping.\$600.00
- C-2831—HASHER-WASHER: Globe, 36" dia. x 18" long cylinder\$1,200.00
- C-2833—EVAPORATORS: (2) Golsin-Birmingham 750 GPHea. \$1,000.00
- C-2863—DRYERS: (2) 5' x 16', w/flat bolted heads, 40 HP. mtr. direct drive.ea. \$1,400.00
- C-2874—EXTRACTOR: American Mchy & Metals Inc., stainless, 30" dia. x 16" deep basket.\$650.00
- C-3044—TIPPER CASING APPLIER\$150.00

All Offerings on Foundation

NOTE

Our new address—625 N. Kedzie Ave., Chicago 12, Ill.
Our new telephone No.—SACramento 2-3800.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

625 N. Kedzie Ave., Chicago 12, Ill.

SACramento 2-3800

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 57]

POSITION WANTED

YOUNG, AGGRESSIVE: College graduate with supervisory experience in smoked meats, beef, fresh pork and curing with a large national packer, wishes a challenging position with a progressive meat packer. Detailed resume of experience furnished on request. W-274, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TRADE: 20 years' production, cost, quality control, labor relations, superintendency, etc. experience, plus university education. Exchange for responsible position. W-273, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AGGRESSIVE AND RESPONSIBLE: Man (28), with education equivalent of two years of college, and 10 years' experience in meat packing, desires new connection. References. W-272, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUNG, VERSATILE MAN: (28) With solid background in meat packing operations. Perceptive, imaginative. Seeks challenging position with efficient, progressive firm. 10 years' experience. Excellent references. W-264, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN-SUPERINTENDENT: Long experience. Expert formulation and uniformity controls. Will relocate immediately. References. W-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL RELATIONS MANAGER: 15 years' successful multi-plant operations. Thoroughly experienced in all phases of industrial relations. Presently employed, desire change. W-220, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: 24 years' experience in sausage, smoked and cured meats. Prefer small or medium size plant in a southern state. W-271, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER and SALESMAN: 25 years' experience, national basis, production, sales, merchandising. W-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES TRAINEE

Nationally known manufacturer of packinghouse equipment has opening in Chicago for a mechanically inclined, intelligent, aggressive and reasonably educated young man under 30 years of age. Before being made a member of our sales engineering staff you will undergo an extensive two year training period in all phases of our manufacturing procedure. This is definitely a challenge to the sales minded individual who is seeking a permanent position with a AAA 1 company. We have an excellent life, health and medical insurance program plus numerous other benefits. All inquiries will be treated with strict confidence. Write giving full background to: Mr. A. O. Rhys
THE ALLBRIGHT-NELL CO.
5323 S. Western Blvd.
Chicago 9, Ill.

SUPERINTENDENT PORK KILL AND CUT

EXCEPTIONAL OPPORTUNITY: Growth factor excellent for experienced qualified man to fill this position in modern federal inspected plant, located in mild climate. Company rated AAA1. Maximum age of applicants not over 44. Actual knife experience on all pork cuts absolutely essential. Write in confidence to Box W-233, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN

FOR THE SOUTHEASTERN STATES: To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT PROPOSITION to right man.
KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone Yards 7-6366

FAT SOLICITOR

FOR CHICAGO RENDERING FIRM

MUST HAVE: Previous experience in meat or rendering business. Car essential. Salary commensurate with experience and past record.

W-258, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CATTLE BUYER

PROGRESSIVE OHIO INDEPENDENT PACKER IS SEEKING EXPERIENCED LIVESTOCK BUYER WITH MID-WESTERN BACKGROUND IN COUNTRY AND TERMINAL MARKETS.

EXCEPTIONAL OPPORTUNITY FOR AMBITIOUS INDIVIDUAL WITH COLLEGE BACKGROUND. REPLY IN CONFIDENCE GIVING BRIEF WORK AND PERSONAL HISTORY. Apply to Box W-275,

THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Imported frozen meats salesmen required by packer of Australian and New Zealand mutton, beef, veal, lamb and lamb cuts. Residing in the following areas: Pittsburgh, Pa., Birmingham, Ala., Miami, Florida, Detroit, Michigan, Atlanta, Georgia. Only salesmen who have connections with processors, chain stores and wholesalers need apply. Payment commission basis. All applications strictly confidential, but only applicants submitting full references and resumes will be considered. W-269, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN

FOR: New York State, Eastern Pennsylvania, Virginia and Maryland. To sell our seasonings, cures, binders, emulsifiers, cereals, phosphates, tenderizers, caseinate, sauces, soup mixes, etc. EXCELLENT PROPOSITION to right man.
KADISON LABORATORIES
1850 W. 43rd St., Chicago 9, Ill.
Telephone Yards 7-6366

INDUSTRIAL ENGINEER

ASSISTANT: To plant manager for large independent meat packer, to develop and install full range of manufacturing controls-production, quality, budgetary. Broad knowledge of industrial engineering and management techniques required. Salary to \$10,000 with excellent opportunity for line or staff advancement. Houston area. Age 30-40. Reply in confidence to Box W-276, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CORPORATE CONTROLLER

and

CHIEF FINANCIAL OFFICER

FOR LARGE: Independent meat packer, to develop and install complete accounting procedures and operating controls. Heavy meat packing experience a MUST. Individual selected will be a key member of top management group with every possibility for income growth. Reply in confidence. State present salary and salary requirements. Box W-277, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER

PROMINENT: Nationally known consulting firm needs qualified graduate INDUSTRIAL ENGINEER. Position requires travel. Good employee benefits. Would be helpful to have engineering drawing experience. All inquiries treated confidentially. Reply to Box W-279, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TANK HOUSE FOREMAN

OHIO PACKER: Offers excellent opportunity for experienced foreman of inedible department. Applicants should be qualified by experience to run modern rendering equipment for full-line packer killing 6,000 hogs and 1,000 cattle weekly. Send full details in confidence to Box W-280, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF CUTS MANAGER

CAPABLE: Of assuming full charge of all beef cuts in a rapidly expanding operation. Independent midwest packer offers top salary and other benefits to right man. Send full details to Box W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WORKING FOREMAN: Mechanically minded to take charge of night shift in modern rendering plant located in New York state. Please include resume of past experience and availability when replying. W-239, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

CATTLE BUYER

LONG ESTABLISHED: Independent packer is interested in a buyer of fat cattle for the Nebraska-Iowa district. W-278, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED: 1-bed beef kill, to lease or buy. Not necessarily government inspected. Give description and size of building and location in first letter. PW-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

H.R.I. PLANT WANTED: Prefer Wisconsin, Illinois or Michigan. Give details as to size, equipment etc., in first letter. PW-281, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE OR RENT

U. S. GOVERNMENT INSPECTED MEAT PROCESSING BUILDING IN NEW YORK CITY

CORNER: 2-story, 9,000 sq. ft. each; basement. Former plant of City Provision Company. 12 large coolers, 8,000 sq. ft. 6 double smoke houses, 42,000 lbs capacity Curing room, 200,000 lbs. capacity Owner offers special bargain prior to July 1st. Will divide. Write Box FS-284, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y. or phone Mr. Jay at General 2-6597.

COOLER SPACE FOR RENT FOR

BONERS, MEAT PROCESSORS, OIL AND LARD PROCESSING AND CASING COMPANIES.

Available immediately. Ample dock and truck space available. Telephone Mr. August at Chicago, DR-3-4500. 4021 S. Normal Ave., Chicago, Ill.

WEST TEXAS: One of the most modern well equipped meat packing plants in west Texas for sale. It is a real money maker. Will pay out in five years or less. Call or write:

DALE E. GRIMES
% Roberson-Grimes, Realtors
3124-34th st., Lubbock, Texas
Telephone SH 4-4535

NEW GOVERNMENT INSPECTED DRY SAUSAGE PLANT. Small city, very reasonable labor. RHILL SALAMI INDUSTRY INC., Paxton, Illinois.

FOR SALE OR LEASE:—government inspected beef slaughtering and boning plant in the Chicago area. Capacity 100-200 cattle per day. Will consider merger or partnership. FS-197—The National Provisioner, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

THE NATIONAL PROVISIONER, JUNE 10, 1961



CARDOX *Flash-Kold* Cooling Gets Your Meat to Market Faster, Fresher, and for Less

An enthusiastic packer said recently, "We went straight from the horse and buggy days to the jet age when we switched to chilling with CARDOX® CO₂." He referred to his truck and railcar chilling operation where he supplemented his conventional mechanical refrigeration system with Cardox Flash-Kold Cooling. By comparison, it used to take as much as 3½ hours to prepare a sun-baked truck for loading. Now Flash-Kold Cooling does the job in a matter of minutes . . . and it does a better job, too. Flash-Kold Cooling not only gets the truck down to loading temperature in record time, it also creates a dry-cold atmosphere. Chilled meats remain condensation-free after loading . . . bacterial growth is retarded . . . and the meat is delivered with all its just-packed freshness and bloom.

Cardox Flash-Kold Cooling enables packers to use their trucks more efficiently. Fewer are needed, and fast turn-around at the loading dock permits tighter production-trucking schedules.

For further information on lower cost truck and railcar chilling, contact your Cardox representative for a Flash-Kold Cooling demonstration, or write for Bul. C10-F108. CARDOX, Division of Chemetron Corporation, 840 N. Michigan Avenue, Chicago 11, Illinois.

CARDOX TECHNOLOGY IN THE MEAT INDUSTRY

Cardox, one of the world's leading producers of carbon dioxide, has long been respected for its pioneering and leadership in the technology that brought this versatile processing medium into such widespread use. While the extraordinary characteristics of CO₂ made this progress possible, they do not assure its benefits. Not the tool, but skill and experience in its use determine the results attained. Cardox experience spans the needs of the meat industry from slaughtering through shipping. No plant should ignore the economies and advantages CARDOX methods, equipment and services make possible.

CARDOX

Division of **CHEMETRON** Corporation

Prosperous Packers Pick the Perfect
Pickles Packed in Plioform-lined steel drums . . .



MIS SAUSAGEMAKERS' CUBE PICKLES

Packed so tightly that you never have to pay for water (or the *shipping* of water) . . . just the best cube pickles on the market . . . at the lowest cost. Firm pickles. Seedless. Uniformly diced. Never any bloaters. Never any throwouts, never discolor the meat . . . wonderful cube pickles—cultivated expressly for the sausage trade to make your loaves sell better. Why not send for a trial drum (440 lbs. *guaranteed drained weight*) with the usual MIS guarantee: "It does the job or we take it back."

MIS SAUSAGEMAKERS' CUBE PICKLES in Kelly Green or Natural . . . another quality product of creative research from MIS

MIS[®]
MEAT INDUSTRY SUPPLIERS
Northfield, Illinois

